



## Party Pleaser! Apple Cranberry chutney and Goat Brie

This one has been friends favorite for many years because of its perfect pairing with wine for everyone's taste. Is a great companion for Chardonnay, Pinot Blanc or if you are a red type like me you may really enjoy it with a Gamay or Pinot Noir

Simple recipe for our d'oeuvres at home or to take to a friend's potluck. Use homemade phyllo, the ingredients are simple and always available in your kitchen, flour, butter, water and salt. What can be simpler than that? Some other recipes call for olive oil, but I prefer butter. It just makes the patisserie flaky and delicious!



### Ingredients:

- 2 cups of all purpose flour
- 1/2 teaspoon of salt
- 2/3 cups warm water
- 4 tablespoons of softened (room temperature) butter
- 1/8 Brie Cheese
- Pilar's Cranberry Chutney

### Preparation

The simplest way to accomplish this dough is using the food processor.

**Important:** Don't microwave the butter, to soften it just let it out an hour prior to trying the recipe. you want the pastries to be flaky and having good butter is the key to a successful phyllo.

To start add all the flour, salt and butter to the food processor, pulse few times to blend these ingredients then using the liquids spot on food processor cover start pouring the warm water slowly until getting a coarse and clumpy dough, depending on the room humidity you may not need all the 2/3 cups of water.

Take it out into a well flour powdered working table and divide it into 2 balls.

Carefully roll out the dough using a rolling pin, if you feel the dough is a bit dry then spread a bit more butter, fold and roll again until is a manageable texture, wrap in cling paper and refrigerate for 20 minutes. Preheat oven at 425F.

Roll out the phyllo again and this time cut the pastry with a cookie cutter or I use a round small pyrex to make my molds, place a piece of brie, as thick as you can perceive the dough will hold its capacity, teaspoon some of Pilar's Cranberry Chutney and use another layer to close the pâtisserie. You could also try this recipe with Pilar's Ginger Pear Chutney or Bellini Jam!



To seal pastries, use a fork and press down on the edges gently, or cut indentations and fold in. Bake roughly for 10 minutes until them puff and get a light golden color.

