

# Cheese Cigars

*These are another form of briouat, just like the Bride's Fingers. They are made in both cigar and triangle shapes. Either shape, they make excellent appetizers.*

*This is not a completely traditional recipe, but I find it quite satisfying. The cheese cigars have a fast and easy filling. Like all the other Phyllo dough recipes, the rating of moderately difficult is due to peoples' unfounded fear of working with this dough. It can't win, at least don't let it. After all, torn and hard to use sheets are easily made into Baklava!*

4 sheets      phyllo pastry sheets, defrosted according to package directions  
As needed    ghee or clarified butter  
As needed    sesame seeds

## Filling

1/2 cup      feta cheese crumbled  
1/2 cup      cream cheese, softened  
1/4 cup      Parmesan cheese grated  
3 each      egg yolks lightly beaten  
1 Tbs        dill  
1 Tbs        marjoram  
1/2 Tbs      mint, dried  
1/2 Tbs      oregano  
1 scant tsp  black pepper  
1/2 tsp      salt  
1 pinch     nutmeg

## Egg Wash

1 each      egg yolk, lightly beaten  
1 tsp        water

## Procedure

- In a mixing bowl, combine all the Filling ingredients.
- **TO ROLL THE CIGARS:** See Shaping Phyllo Dough for Briouats instructions and diagrams in this section.
- Make an egg wash by beating the egg yolk and water together. Brush the top of each Cheese Cigar. Sprinkle with the sesame seeds.
- Bake your Cigars in a pre-heated oven at 450°F for 20 minutes. Turn pan front to back and bake for 5 to 10 minutes more, or until nicely browned. Serve hot.
- **NOTE:** Traditionally these are fried in oil.

**Yield: approximately 8 cigars**