

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