



Brie & Fig filled phyllo pockets

Starter OR Dessert??



4-6 servings



15 minutes

INGREDIENTS

- 1 roll of Phyllo pastry, cut into 10cm strips
- Melted Butter
- Brie Cheese, cut into pieces
- Fresh Figs / Fig Jam

NOTES

These phyllo pockets can be filled with any filling.
It only takes a few seconds to fry each side.

DIRECTIONS

1. Brush your phyllo with butter and place a piece of cheese and fig in one corner.
2. Start folding it in a triangle and continue until the strip is folded.
3. Seal off the end with more butter.
4. Fry them on your pizza plate until golden brown and flip over to the other side.
5. Simply enjoy as a snack or a side dish to any meal.



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