



Goat Cheese and Tomato Phyllo Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

4-5 sheets frozen phyllo dough

2 oz of goat cheese

2 tomatoes sliced thinly

4 tbsp of olive oil

1 tbsp rosemary

1 tbsp thyme

pinch of salt and pepper

Instructions

preheat oven to 350

If your phyllo is frozen, take it out of the cardboard box, but not the plastic wrap and set it on the counter to thaw.

Once it is thawed it must be worked with quickly to prevent it from drying out, so it is beneficial to have everything you need prepared and ready to assemble before hand.

If the dough is not frozen keep it in the refrigerator until you are ready to use it.

Separate 4-5 sheets of phyllo, carefully unrolling it and then put any unused portion back in it's plastic wrap and into the freezer. I find that it keeps pretty well, provided that it is well wrapped.

Now on a baking sheet sprinkle 2 of the 4 tablespoons of olive oil.

Place the phyllo gently onto the sheet and try to avoid any wrinkling.

Sprinkle the remaining 2 tablespoons of olive oil over the top of the dough.

Now gently roll up each side of the dough about an inch inwards until you have an "edge" to your pizza, and you have a nice rectangle.

Crumble the goat cheese over the dough and then lay the slices of tomato in two rows on top of the goat cheese.

Sprinkle the top with the rosemary thyme, salt and pepper.

Bake it in the oven for about 20 minutes or until the dough is a nice golden brown.

serves about 2-4.