



fig and feta cheese rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

phyllo dough sheets
1 cup diced feta cheese
3/4 diced dried figs
2 tablespoons chutney
1 tablespoon honey
salt & pepper
1 egg

Instructions

Follow instructions on how to handle the phyllo dough (usually you buy it frozen) and cut them in half so they are the size of an A5 paper.

Mix all the ingredients (keep the egg out) and put approximately a tablespoon of mixture on each sheet before rolling it, tucking in both ends. Make mini samosa triangles if you prefer.

Put the rolls on a baking sheet and brush them with the egg, mixed.

Will make around 15 rolls.

Bake until lightly golden and serve fresh out of the oven as appetizers or snacks.

Try variations with blue cheese and apricots if you are feeling adventurous!