

WHEEL GARDEN

Phyllo cups

Recipe By:

Ingredients:

8 ounces phyllo pastry sheets, thawed according to package instructions
1/2 cup unsalted butter, melted
1/2 cup dry bread crumbs
1/2 cup parmesano reggiano, grated

Directions:

unfold 1 sheet of phyllo dough on a board with the long edge facing you. Brush the sheet generously with melted butter and sprinkle 2/2 tablespoon bread crumbs and parmesan. repeat the process once. Cut the dough with a very sharp knife into 4 equal squares. place one in a muffin cup. place the next one slightly turned in the same cup. Repeat the process. Continue until all the muffin cups are completed. 24 cups in all. Bake phyllo cups in a 375° oven for 8-12 minutes or until golden.

Romesco Sauce

Ingredients:

1/4 cup marcona almonds, toasted
12 ounces roasted red peppers, jar, drained
3 tbl extra virgin olive oil
2 tbl sherry vinegar
1/4 tsp. cayenne pepper
1 slice white bread, 1 inch, crusts removed, toasted and torn into pieces
1 clove garlic, grated
2 tsp. parsley, chopped
1/2 tsp. spanish smoked paprika
kosher salt and black pepper, to taste

Directions:

In a food processor... Combine garlic and toasted almonds, bread and cayenne pepper (or 1/2-1 tsp red pepper flakes). process to a paste. scrape the bowls sides, add the peppers, parsley, paprika, s & p. process until smooth. With the machine running, add the vinegar and olive oil in a very slow stream. Process until well mixed.

Taste and adjust seasoning with salt, pepper, and spice.