

Phyllo Pastry Rolls With Cheesy Filling

Ingredients:

Difficulty: Easy
(makes 6)

75 gr butter (plus more if needed)
200 gr grated hard cheese
10 cherry tomatoes, cut in 2 or 3 pieces (I used tomatoes in different colours)
10 pitted green olives, cut in 2 or 3 pieces
2 roasted red peppers in a jar, diced
2 tbsp red pesto
12 phyllo sheets at room temperature

Instructions:

1. Preheat the oven to 200C.
2. Melt butter and set aside.
3. In a medium bowl, put cheese, tomatoes, olives, peppers, pesto, and mix well.
4. Take a phyllo sheet, brush with melted butter and put another sheet on top.
5. Using a small spoon, put a thin line of filling close to the sheets' bottom edge. Roll the sheets, and then make a spiral. Tuck the spiral's end to keep the shape closed since we will not use any mould around it.
6. Put the spirals on an oven tray with baking paper. My oven is relatively small, so I baked these in 2 batches (of 4 and 2 pastries), but if they fit on one tray in your oven, go ahead and bake them in one session. Before putting it in the oven, brush the pastries' surface generously with the remaining melted butter. Put in the medium part of the oven and bake for 20-23 minutes until their surface is nicely browned. Once out of the oven, quickly transfer them onto a wire rack, so they keep their crispiness. Enjoy!