



Caramel Apple Goat Cheese Beggars Purses

Ingredients:

4 oz. soft goat cheese

1/4 C chopped apples

3 Phyllo sheets

1 tsp grated lemon zest

1 Tbsp. caramel sauce

1 stick unsalted butter

Directions:

Filling: Sauté apples in a tablespoon of butter until tender, cool. Mix the apple, caramel, lemon zest, and goat cheese together in a small bowl and set aside.

To make the purses: Preheat the oven to 400°. Melt the butter in a small saucepan or microwave and set aside. Working on a flat surface; brush one sheet of the Phyllo with butter. Top with another sheet and brush with butter. Add the last sheet and brush with butter. These 3 layers become the wrapping. Cover and refrigerate the rest of the Phyllo so the dough doesn't dry out. Cut the buttered and layered dough into 3" x 3" squares. Place 2 tsp of filling in the center of each square and pull the edges up to form a purse. Place them on a lined baking sheet with parchment paper. These can be prepared ahead of time, refrigerated covered overnight or frozen on the cookie sheet then zip locked for up to three months.

Bake until golden 8 minutes if fresh, 12-15 minutes if frozen.

Enjoy with our Riportella Bianco or NV!

"Life is an Adventure, Drink Wine!"

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