

### Phyllo Nests

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#### Ingredients:

Various quantities

#### Procedure:

This is a great container for a luncheon entrée or first course. Fill it with a creamed seafood or chicken dish. It also makes a wonderful ice cream or sorbet holder.

Preheat oven to 375°F.

Lay 1 sheet of Phyllo dough on a flat surface, brush with melted butter or spray with vegetable oil. Cut in half and place on top of each other, spraying between each layer. Place this over an opening of a muffin pan and press in leaving a cavity. Freeform the tops.

Place in preheated oven at 375°F for 10-15 minutes or until golden brown.

Smaller nests are good for appetizer or hors d'oeuvres and bite-size desserts.

Lay 1 sheet of Phyllo dough on a flat surface, brush with melted butter or spray with vegetable oil. Cut in 1/4 sheets and spray again. Use placement and baking procedure as above using 1/4 sheet per compartment.

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