Fruit & Nut Tiopita

Yields 24 each

Ingredients

10 each Sheets Philo dough

3oz. Butter, melted

7oz. Feta cheese, well strained

7oz. Goat cheese

2each Eggs

¼ tsp Black pepper, ground

1/8 tsp Nutmeg, ground fresh

4Tbsp Chives, chopped

3Tbsp Tarragon, chopped

4Tbsp Dill, chopped

¼ cup Sweet onions, squeezed dry

¼ cup Dry apricot

¼ cup Dry apple

¼ cup Dry cherry

¼ cup Golden raisins

¼ cup Walnuts, chopped

1 cup Apple juice

Method: In a pot, bring apple juice to a simmer with dry fruit and walnuts; allow to cool. Combine feta, goat cheese, eggs, black pepper, nutmeg, chives, tarragon, dill, sweet onions, walnuts and dry fruit. Lie out all 10 sheets of Philo dough and cut them into 6 even squares. Then lay out one of the small squares of Philo Dough so that it makes a diamond, with one point facing you and the other away. Brush it evenly with melted butter, only to cover lightly. Cover with another sheet of Philo and butter again.Place a tablespoon of filling on the bottom of the Philo Dough, in front of you. Roll once forward, leaving the sides open.Bake at 350 degrees for 8-10 minutes until golden brown.