



*earth's
fruit
comes
full
circle*

Brie, Dates & Prosciutto Triangles

Makes approximately 25 appetizers

Ingredients -

1 package (16 ounces) frozen phyllo dough; thawed
1 8-oz wedge of brie cheese, cut into 1 inch pieces (raspberry sized)
1 cup of dates, chopped into small pieces
1/4 pound of prosciutto chopped into pieces
1 cup butter, melted (use unsalted butter because of the saltiness of the prosciutto)



Instructions -

Preheat your oven to 375 degrees F. Thaw frozen phyllo dough according to the package. Unroll phyllo dough and place to sheets together on a cutting board or other cutting surface. Cover the remaining sheets with damp paper towels to avoid drying out the dough. Using a sharp knife, cut the sheets into three equal strips lengthwise, approximately 3 by 12 inches.

With a pastry brush, brush the top sheet with melted butter and top with brie, some prosciutto and dates. Fold the phyllo dough over the filling to make a triangle. Continue folding back and forth in a triangle shape, brushing the exposed dough with a little butter as you fold the triangles. Seal the end closed with a little butter.

Place the filled triangles on an ungreased baking sheet. Repeat with remaining dough and filling. Bake the triangles for approximately 20 to 25 minutes turning at least once during the cooking. Bake until golden brown. Serve immediately.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards R.E.D. is a perfect pairing with these appetizers. The R.E.D. is a medium bodied red blend of Grenache, Petite Sirah, and Mourvedre. It holds up to the richness of the cheese and saltiness of the prosciutto. If you don't have R.E.D., then pick a nice pinot noir from the Russian River Valley in California.

Visit Lawrence Dunham Vineyards Recipes web page: <http://lawrencedunhamvineyards.com/recipes.html>

Current Lawrence Dunham Vineyards Wines: <http://lawrencedunhamvineyards.com/CurrentWines.html>