

Sungold Tomato Turnover

Yield : 1 pastry

Ingredients:

1/4 pint of sun gold tomatoes, halved
1/2 tablespoon chopped basil
1 small garlic clove, minced
1/2 tablespoon freshly grated parmesan cheese
1 teaspoon of olive oil
Salt
Pepper
2 tablespoons ricotta cheese
4 phyllo dough sheets
2 tablespoon of melted butter

Directions:

1. Preheat oven to 375° F.
2. In a bowl, combine tomatoes, basil, garlic, parmesan cheese, olive oil and a sprinkle of salt and pepper and lightly mix.
3. Brush one phyllo dough sheet with melted butter. Place a second sheet of phyllo dough on top of the buttered sheet and press to stick the two sheets together. Across the entire sheet, place a small crumble of ricotta cheese, roughly every three inches.
4. For the second layer, brush melted butter around the edges of the sheet and in between the ricotta cheese. Place a sheet of phyllo dough on top of cheese layer and press to seal. On top of this sheet, brush with butter and place another sheet of phyllo dough on top. Press to seal.

5. Scoop tomato mixture into bottom corner of dough and fold like a flag into a triangle. Brush with butter to seal the pastry.
6. Bake in 375 degree oven for 15 minutes.

