

Roquefort Strudel

Source: Judy Talley 1/16/97 as seen in New Northwest Kitchen cookbook

Ingredients

- ½ lb. Cream Cheese
- 3 Unsalted Butter, Softened
- ¼ lb. Roquefort Cheese, Crumbled
- 2 Egg Yolks
- ds Cayenne Pepper Or Tabasco
- g Black Pepper
- 8 Fillo Dough
- ½ cup Butter, Melted
- ½ cup Bread Crumbs

Method

1. Cream together the cream cheese and the butter; beat in the crumbled Roquefort and the egg yolks until the mixture resembles a smooth and very thick batter. Season with the cayenne and black pepper.
2. Chill for 1 hour. Remove fillo dough from the refrigerator and allow to stand for ½ hour.
3. Preheat oven to 375°F.
4. Spread a towel over your working space. Place a sheet of fillo in the center of it. Brush the sheet with a light coating of butter and sprinkle it lightly with bread crumbs. Place another sheet of dough over the first and repeat this procedure until 4 sheets have been used.
5. Spread half the cheese mixture in an even mound along the longest side of the pastry nearest you. Fold in the flaps of dough at the sides of the filling. Lift up the end of the towel and roll the pastry over the filling and continue to roll until the filling is completely enclosed.
6. Transfer the strudel to a lightly greased baking sheet and brush the top with butter. Repeat this with the remaining ingredients to form a second strudel.
7. Bake the strudels for 35 to 40 minutes, until golden brown. Allow to cool slightly, cut into 2-inch slices with a serrated knife, and serve warm.

Notes

Can serve as a dessert with fresh pears and a bottle of Port!