

Goats Cheese Cigars

Servings: 12

Prep Time: 10min

Cook Time: 20min



Ingredients

- 3 phyllo sheets
- 75 g butter; melted
- 200 g soft garlic & herb goat's cheese
- ½ tsp. smoked paprika
- 1 tsp. finely grated lemon zest

Directions

1. Preheat the oven to 180°C.
2. Unroll a sheet of phyllo horizontally on a work surface and cut in half lengthways and each half again to make four rectangles.
3. Cover the other two sheets of phyllo with a wet tea towel until used so that it does not dry out.
4. Brush generously with butter.
5. Soften the goat's cheese with a fork and mix in the paprika and zest.
6. Divide the cheese into 12 portions.
7. Using your hands, roll a portion into a sausage about 2 cm shorter than the length of the phyllo rectangle.
8. Place the sausage on the edge of the pastry, fold the pastry over the edges of the cheese sausage.
9. Roll up the pastry into the shape of a cigar.
10. Butter the join, seal and place join side down on a baking tray lined with baking paper.
11. Repeat with the rest of the sheets of phyllo and cheese until you have 12 cigars.
12. Bake for 15–20 min. until golden and crisp

