



BAKED FILO PASTRY WITH GOLDEN COIN PORK AND CREAM CHEESE STUFFING

Servings: 4

INGREDIENTS:

6	Filo Pastry Sheets
4 tbsp	SCS Salted Butter (At room temperature)
1	Egg (Beaten)

For the Filling:

2 tbsps	SCS Unsalted Butter
70g	SCS Cream Cheese
60g	Carrots (Finely diced and blanched)
60g	Asparagus (Finely diced)
40g	Yellow Bell Peppers (Finely diced)
150g	Gold Coin Pork (Finely diced)

Salt and Pepper to Taste

1. Preheat oven to 180°C.
2. Make the filling. Melt butter in a sauté pan and add carrots, asparagus and bell peppers. Once fragrant, tip in the diced gold coin pork. Allow to cook for a minute then transfer the mixture into a bowl. Allow to cool for 30 mins before mixing the cream cheese. Season with salt and pepper then set aside.
3. Place one sheet of filo pastry on a flat surface and gently brush it with the softened butter. Place another sheet of filo pastry over it and butter thoroughly before placing the final layer of filo pastry.
4. Place half of the filling mixture at the edge of the buttered pastry sheets, and roll it up like a spring roll, sealing the open edges carefully. Repeat the same process with the remaining half of the filling and pastry sheets.
5. Brush the filo pastry parcels with egg wash and bake for 15-20 mins until golden brown. Allow pastries to cool slightly, divide into four portions and serve with a green salad, if desired.