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# KITCHEN CONNAISSEUR

## *Phyllo Cups with Sweetened Mascarpone and Pomegranate Chutney*



This elegant recipe was created by Katie Franks, a student at the Stratford Chefs School. At first glance this may look challenging to prepare, but in truth each of the steps can easily be made in advance and put together just before serving. The eye appealing presentation and the exotic taste are sure to impress even the most discerning palate. Serves 6.

### *ingredients*

#### **PHYLLO CUPS**

- 3 sheets** Phyllo Pastry- thawed to room temperature
- 1/4 cup** Butter - unsalted, melted

#### **CANDIED ALMONDS**

- 1/2 cup** **Maple Cappuccino Sauce**
- 1/4 cup** Butter - unsalted
- 1 cup** Almonds - slivered
- 1 tsp** Baking soda

#### **FILLING**

- 2 cups** Mascarpone cheese - room temperature
- 1 Tbsp** Almond extract - pure
- 1 cup** Icing sugar
- 1/2 cup** **Pomegranate Chutney**

#### **POMEGRANATE SYRUP**

- 2 Tbsp** **Pomegranate Chutney**
- 1/2 cup** **Maple Cappuccino Sauce**
- 1/2 cup** Water

- TO GARNISH** **Chocolate Mocha Sauce**

## *instructions*

### **Phyllo Cups**

1. Preheat oven to 350 F.
2. Using a pastry brush, coat one sheet of phyllo pastry with butter being sure to brush right to the edges. Next, lay another sheet on top of the buttered one and brush the second layer with butter. Repeat to make three phyllo layers with a buttered top. Be sure to follow the phyllo instructions re: keeping the phyllo you are not working with covered.
3. Cut buttered, layered phyllo into 6 equal squares with a sharp knife or pizza wheel. Take each square and gently push it down into the centre of a smallish muffin tin (not jumbo cups), leaving the corners sticking up out of the tin. Gently push back corners so that the centre of each cup is open. Place in the oven and bake for 20-30 minutes or until golden brown and crisp. Remove from the oven and cool. Remove from tins. The cups can be stored in an air tight container in cool conditions for several days or in the freezer for several months.

### **Candied Almonds**

1. Prepare a baking sheet with parchment paper or a silpat.
2. In the microwave, heat the Maple Cappuccino Sauce until it becomes very thin - approximately 1 minute on high heat.
3. Melt the butter in a large saucepan, on medium high heat. Add the almonds and stir thoroughly until they are evenly coated with butter. Continue to stir until the almonds become golden brown.
4. Pour the Maple Cappuccino Sauce over the almonds. Allow the mixture to come to a quick boil. Add the baking soda and allow the mixture to raise to a foam. Remove from heat and spread the nuts on the prepared baking sheet. Refrigerate for at least 1 hour. Take the baking sheet out of the fridge and break ½ of the quantity into 2" garnish size pieces. Place the pieces in a sealed container and refrigerate until ready to use. Using a knife or a food processor, chop the remaining nuts into small pieces. Place in a sealed container and refrigerate until ready to use. The nuts will last for several months in the fridge.

### **Filling**

1. In a bowl, using a spoon, combine mascarpone, pure almond extract, icing sugar and Pomegranate Chutney. Stir together until very smooth. Taste and add more sugar as desired. Place in a sealed container and refrigerate. This mixture will keep for 5 days in the fridge.

### **Syrup**

1. Combine second quantity of Pomegranate Chutney with second quantity sugar and ½ cup of water. Bring to a boil, remove from heat and stir to ensure all sugar has dissolved.

**To Serve**

1. When cups are fully cooled, carefully spoon or pipe mascarpone into the centre of each cup so that filling comes at least  $\frac{1}{2}$  way up the sides. Top with a spoonful of the pomegranate syrup.
2. In the microwave, heat the Chocolate Mocha Sauce for 30 seconds on high. Avoid heating it for too long as it will become too thin to drizzle.
3. Drizzle the Chocolate Mocha Sauce on each serving plate. Drizzle a little of the pomegranate syrup on each plate. Set one filled phyllo cup in centre and garnish the top with a large piece of the candied almonds. Sprinkle the chopped candied almonds over the swirled sauce and syrup.