

Tiropites
(Phyllo Cheese Triangles)

Ingredients:

1 lb Feta cheese
4 oz (½ block) Cream Cheese
1 oz crumbled Blue Cheese
1 pint (16 oz) Ricotta cheese
5 heaping tbsp grated Parmesan Cheese
4-5 large eggs, lightly beaten
2 (1 lb) packages Phyllo Pastry sheets
Unsalted butter, melted

Method:

Prepare the filling:

In a large bowl, using a fork, crumble the Feta cheese into small pea-size pieces.
Add the remaining cheeses and mix well.
Add the eggs and combine with a spoon or spatula until mixture is loose, but not too thin.
It should be slightly lumpy.

Unwrap the Phyllo:

Carefully remove the Phyllo from the plastic sleeve. (Most packages come in 12" x 18" sheets when opened fully.
Using a scissor or sharp knife, cut the sheets in half to make two stacks of 9 X 12" sheets.
To prevent drying, cover one stack with wax paper and a damp paper towel while working with the other.

Folding:

Remove a sheet from the stack and place it in front of you vertically.
Using a pastry brush, butter the surface of the sheet with melted butter, taking care not to tear it.
Drop a tbsp of filling in the center of the sheet about two inches up from the bottom edge.
Fold the bottom edge up to cover the filling (about 2").

Fold the left edge of the sheet in to the center, creating a flap about 2" wide.
Similarly, fold the right edge over the left flap but do not go past the left edge.
(You should now have a strip that is about 3 inches wide with the filling tucked in the bottom.)

Starting with the lower left corner, fold the corner of the strip over to the right edge to form a triangle.
Continue folding up, then over, until you reach the end of the strip.

Baking:

Preheat the oven to 350 degrees.
Place the triangles on a lightly greased baking sheet and brush with melted butter.
Bake until golden and flaky, about 15 minutes.
Allow triangles to cool for 5-10 minutes before serving.