

Recipe and Procedure for Mediterranean Phyllo Rolls with Basil Oil Drizzle
Yield about 24 rolls and 1 cup of basil oil

Ingredient	Qty.
Egg, large	1 each
Pecorino Romano, coarsely grated	3 oz
Goat Cheese crumbled	3 oz
Feta, crumbled	3 oz
Sun dried tomatoes, oil packed, drained, minced	2 T
Thyme, fresh, minced	2 t
Oregano, fresh, minced	1 t
Kosher salt and pepper	to taste
Phyllo, thawed	1 box
Extra virgin olive oil	as needed
Basil, leaves loosely packed	1 1/2 cups
Extra virgin olive oil	1 cup
Kosher salt	1/2 t

1. Prepare Basil Oil: Blend basil with oil and salt in blender until finely chopped. Pour into a cheesecloth lined strainer set over a bowl and let drain 20 minutes. Gather together sides of cheesecloth and squeeze it to extract more oil. Just before serving, heat basil oil gently in a small sauce pan.
2. Prepare Phyllo Rolls: Whisk egg in medium bowl until frothy. Mix in all cheeses, tomatoes, thyme, oregano, and pepper. (May be prepared up to one day ahead).
3. On a work surface, create two stacks of 4 phyllo sheets each. Keep the remaining phyllo covered to prevent it from drying out. Brush the phyllo lightly with olive oil. Portion 1 T of the cheese filling at one end of each sheet, spacing them about 1 inch apart. Using a pastry or pizza wheel, cut into strips, then roll them up about 3 turns to create small cylinders, then fold in the sides. Brush the folded sides with olive oil and continue to roll up the cylinders. Set the rolls on a plate. Repeat with the remaining phyllo and filling.
4. In a large sauté pan, heat 1/4 inch of olive oil until shimmering. Add 10 to 12 of the rolls and fry over moderately high heat, turning once, until golden, about 1 1/2 minutes. Transfer the rolls to paper towels to drain while frying the rest, adding more olive oil as needed.
5. Drizzle basil oil on serving platter and plate rolls. Drizzle again, and serve immediately.