
Vegetable Napoleon

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 45 minutes

1/4 pound butter
1/2 cup parmesan cheese (Red Cow Reggiano), grated
1 cup bread crumbs
2 16-ounce packages phyllo dough (24 sheets)
1 cup carrots, shredded
1 cup yellow squash, shredded
1 cup zucchini, shredded
1/2 cup red onion, julienned
1/2 cup red pepper, diced
1 cup mushrooms, sliced
4 cloves garlic, minced
salt and pepper, to taste
1 pound marscapone cheese
1/2 cup pine nuts, toasted
1/2 cup sun-dried tomatoes
1 cup basil leaf, chiffonade

Melt the butter and place in a warm spot. Have the parmesan cheese and bread crumbs ready to sprinkle. Place two layers of phyllo dough on a parchment paper lined tray. Brush lightly with butter using a pastry brush and sprinkle with parmesan cheese and bread crumbs. Place two more layers of phyllo dough on top and brush lightly with butter using a pastry brush and sprinkle with parmesan cheese and bread crumbs. Repeat this two more times until you have used eight sheets of phyllo dough. Build two more trays in the same manner. Place in a 375 degree oven for 10 to 15 minutes until crisp and golden brown. Remove and cool. These will be your dough layers in the napoleon.

Prepare all the vegetables. Place the carrots, yellow squash, zucchini, red onion, red pepper, mushrooms and garlic on a baking sheet. Salt and pepper to taste. Place in the oven for 12 minutes at 400 degrees. Remove and drain in a colander. The vegetables should be as dry as possible before assembly of the napoleon. Place the Marscapone in a mixer and whip until light soft peaks form.

Pastry and vegetables should be room temperature before assembly. Using one tray of phyllo dough as a base to the napoleon, cover lightly with one half of the Marscapone cheese. Evenly distribute one half of the prepared vegetables, pine nuts, sun-dried tomatoes and basil on the top of the Marscapone cheese. Hold the next tray of phyllo dough directly above the first tray in one hand and carefully slide the phyllo dough off the tray with the other hand placing it on top of the vegetables forming the second layer of dough. Repeat the process on the second layer of phyllo dough in the same manner as the first layer - using the second half of the prepared vegetables, pine nuts, sun-dried tomatoes and basil on the top of the Marscapone cheese. Top the napoleon by placing the final tray of phyllo dough on top of the assembly. You now should have three layers of dough separated by two layers of Marscapone and vegetables.

This can be served at either room temperature or warm. To heat place pan in a 375 degree oven for 10 to 15 minutes.

Serving Ideas: Great appetizer with Champagne!

Suggested Wine: Champagne or Sparkling Wine

Appetizer/Snacks