

Cheese-Stuffed Cigars with Eggplant Cream

Recipe By *Temí Philip*



Cooking and Prep:  50
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Serves:  6

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Middle Eastern

A classic Middle-Eastern party dish that will vanish from your table as quickly as you put it out.

Ingredients (15)

Cheese-Potato filling

- 5 tablespoons cottage cheese
- 2/3 cup (150 grams) feta cheese, crumbled
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

- pepper, to taste
 - 2 medium potatoes, cooked and mashed
 - pinch salt
 - 2 tablespoons chopped scallions
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Eggplant cream

- 1 medium eggplant
 - 2 cloves garlic
 - 3 tablespoons lemon juice
 - 2 tablespoons **Gefen Olive Oil**
 - salt, to taste
 - 1 container plain yogurt, for garnish
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Cigars

- 5 sheets phyllo dough
 - oil, for brushing
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Start Cooking

Prepare the Cigars

1. Preheat oven to 375°F (190°C).
2. Mix all filling ingredients in a bowl.
3. Roll out phyllo sheets out on a work surface. Cut each sheet in half lengthwise and then widthwise, so that you have four rectangles.
4. Brush the phyllo rectangles with oil and place one tablespoon of filling close to the edge of each one. Fold in on the edges of the rectangle in order to seal in the filling, and then roll up into a cigar shape.
- 5.

Brush the outside of the cigar with oil and bake for 10 minutes. (You can also semi-deep fry in oil until golden).

Prepare the Cream

1. Roast the eggplant on a grill or open fire on all sides.
2. Cool and peel.
3. Place in food processor with garlic, lemon juice, salt, and olive oil, and process into a smooth cream. Taste and adjust seasoning.

To Serve

1. Place cigars in a serving dish. Place a mound of eggplant cream on a plate and pipe yogurt on top.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber