

Chocolate-Raspberry Pastries



PREPARATION TIME
15 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
cappuccino



When left uncovered, phyllo dries out quickly and becomes unusable. To protect your investment, wrap the phyllo in plastic wrap or a damp cloth until ready to use.

SHOPPING LIST

- phyllo • raspberries
- chocolate candy bars
- raspberry preserves
- milk chocolate bar

ON HAND

- butter

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INGREDIENTS

- 1 (16-ounce) package frozen phyllo, thawed, chilled
- 1/2 cup plus 2 tablespoons melted butter, divided
- 8 teaspoons raspberry preserves (about 1/3 cup)
- 2 (1.5-ounce) milk chocolate candy bars, coarsely chopped
- 1 (10-ounce) package frozen sweetened raspberries, thawed
- 1/2 (1.5-ounce) milk chocolate candy bar, grated

SERVES 4

COOK'N
Express

• Phyllo is much easier to handle if you defrost it for at least 12 hours in the refrigerator. Microwaving or defrosting at room temperature tends to make it sticky and difficult to handle.

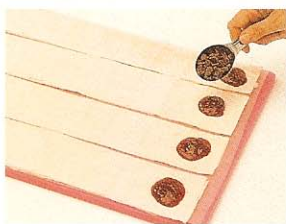
Make Ahead

You can prepare these pastries for baking up to 4 hours ahead. Cover with plastic wrap until ready to bake.

VARIATION

For a fresh summertime flavor, substitute strawberries for the raspberries.

1 Preheat oven to 325°F. Divide pastry sheets into 4 stacks. Cut each stack in half lengthwise to form 8 long rectangular strips. Lightly brush each layer with butter, using 1/2 cup.



2 Place 1 teaspoon preserves 1 inch from one end of rectangle. Top with 1 tablespoon chopped chocolate.

3 Fold left corner of pastry over filling. Then fold right corner over in flag-folding style. Continue to end of strip. Brush tops with remaining butter. Bake until golden brown, about 20 minutes.



4 Purée raspberries until smooth, about 2 minutes; strain. Spoon 1/4 cup purée onto 4 dessert plates. Place 2 pastries on sauce. Sprinkle with 1 tablespoon grated chocolate.