



Fondant.com 2018 Advent Calendar (page 1)

Day 17



Phyllo Cheese Crust

The idea for this came to me like a thunderbolt. *I promise it will come in very handy for you someday.*

I was working late in our Spirit Bear Bakery before the Thanksgiving holiday. I had been making pies. Pies of all kinds; pumpkin, apple, coconut, key lime. I already finished the last of them and was waiting for them to finish up in the oven. I had planned on making a quiche to bring home to my family but had used all the pre-baked crusts by mistake. I had everything washed and stored and really didn't feel like taking 2 hours to make more dough, let it rest, roll it out and blind bake it.

I thought about what I could use to accomplish a crust in a hurry.

I had just finished some graham cracker crusts for fresh Strawberry Pie. You know the kind - crushed graham crackers are mixed with sugar and melted butter, pressed into a pie pan and baked briefly. Why couldn't I do that with bread crumbs for a savory pie like Quiche? I would need something to act as the sugar does in the graham crust to make it all hold together. How about cheese? Cheese would be my glue. I thought some more about it and realized, I didn't have bread crumbs. What could I use instead? Then I thought about the phyllo dough in the freezer.

There was no way I had the energy, time or desire to thaw the dough, spread it out and fuss over those thin, fragile sheets. Not at 2am!

I remembered the graham crust technique. I opened the phyllo pouch and crumpled it a bit so it would fit into the food processor bowl. The sheets broke into shards with absolutely no effort!

Fondant.com 2018 Advent Calendar (page 2)

Phyllo Cheese Crust

Day 17

It was really very satisfying to crumple the stuff that gives most people fits with its finicky behavior! (*Ha HA! Take that Phyllo dough!*) I added in an equal amount of parmesan cheese along with a tiny bit of cold butter and let it whirl.

It worked like a charm. It's the only crust I use for savory pies. With a swap out of cheddar cheese instead of the parmesan, I use this same crust for a delicious version of Dutch Apple Pie.

Phyllo Cheese Crust

Makes 2 crusts.

In the bowl of a food processor, fitted with a blade, place:

- 8 ounces Phyllo dough sheets, crumpled
- 8 ounces shredded Parmesan Cheese
- 1.5 ounces (1 1/2 Tablespoons) Cold unsalted Butter

Process for about 30 seconds. Prepare the pie pan:

Spread each of 2 10" glass pie dish with:

- 1/2 Tablespoon of soft butter

Be sure to evenly coat the bottom and the sides of the dish completely.

In a small bowl, mix together:

- 2 Tablespoons of Parmesan Cheese (Kraft green-can stuff actually works the best for this!)
- 1/2 Tablespoon All Purpose Flour

Sprinkle 1/2 the mixture into the prepared dish. Evenly coat the dish with the parmesan/flour mixture making sure it covers the dish completely (just as you would butter and flour a cake pan).

Bake the coated pan in a 325 oven for 10 minutes. Remove from oven and let cool 10 minutes or until the cheese is firm.

Gently pour half the Phyllo/Cheese mixture into each of the two pans. Press in as you would for a graham cracker crust getting the sides and bottom to be of even thickness.

Bake 20 minutes in 350 oven or until golden brown at the edges. Use as you would a blind-baked pie crust.

©copyright 1998-2011 Patricia Holmes, fondant.com/Spirit Bear Company. All rights reserved 2018.