

TIM FARMER'S COUNTRY KITCHEN

“CORNOILIS”

Phyllo Dough

1/2 cup flour

1 teaspoon olive oil

Pinch of salt

1/2 teaspoon white wine vinegar

1/3 cup warm water



Make hole in middle of flour and pour in remaining ingredients. Slowly stir together until combined and set aside for 1-2 hours.

Filling

3/4 cup ricotta cheese

1/4 cup powdered sugar

Lemon zest

1/3 cup white chocolate chips

Dash cinnamon

Dash allspice

Mix together ingredients until combined. Chill in refrigerator.

1/4 cup corn starch

1 tablespoon flour

Mix together corn starch and flour and pour on cutting board. Roll out dough into thin sheet and cut into slices to fit in corn molds. Heat oven to 400 degrees for 15-20 minutes. Remove and let cool. Fill with filling and top with almonds, honey and chocolate chips if desired.