



Reminiscent of spanakopita triangles, with a uniquely delicious filling, these triangles are a true surprise. Roasting the carrots in honey, ensures they are sweet and tender when minced into the chevre filling. The Hot Mango Spicy Pepper Spread is packed with flavour and mixes perfectly with the creamy chevre, making a delicious appetizer. These are perfect to make ahead and freeze before baking, then pop in the oven when company is on the way.



Carrot and Chevre Phyllo Triangles

Makes 30 triangles

Filling Ingredients:

- 5 medium carrots
- 2 tbsp honey
- 2 tbsp butter
- 1 cup chevre
- 1 tsp sea salt
- ½ cup Hot Mango Spread
- 2 tsp dried summer savoury

To assemble Ingredients:

- ½ cup melted butter
- ¼ cup olive oil
- Phyllo pastry

Directions:

- Preheat the oven to 375°F
- Wash and peel the carrots. Cut into thirds and each third into quarters, making small sticks. Place on a parchment covered baking sheet. Drizzle with honey and dot with butter. Roast in preheated oven for 15 minutes. Remove from oven and toss the carrots in the melted honey butter on the baking sheet to evenly coat. Return to oven and bake an additional 10 minutes, until the carrots are tender and caramelized. Allow to cool.
- While the carrots are cooling, using a wooden spoon or spatula, mix the chevre with sea salt, Hot Mango Spicy Pepper Spread and summer savoury until evenly incorporated, soft and fluffy. Finely chop the carrots and add to the chevre mixture and mix well.
- Preheat the oven to 375°F if planning to bake now, prepare a baking sheet with parchment paper.
- In a small pot, melt butter and olive oil. Roll out the package of phyllo pastry onto a large cutting board. Using a sharp knife or pizza cutter and a kitchen ruler, cut a 3-inch-wide strip of pastry off the short end of the rectangle of phyllo. Roll up the remaining phyllo or cover with a damp tea towel.
- With a spoon or pastry brush, lightly cover the surface of the phyllo strip with the olive oil and butter mixture. Place one tablespoon of the filling mixture in the center of the phyllo and about one inch up from the bottom. Carefully lift the corner of two sheets of phyllo with your fingers and fold the bottom left corner, over top of the filling to touch the right edge of the strip of phyllo. Making a triangle over the filling. Don't worry if the pastry doesn't cover the filling entirely. Carefully lift the triangle with the filling and fold it directly upwards. Repeat this sideways fold then upwards folding pattern to wrap up the filling in a triangle of pastry. Brush the fully wrapped triangle with the olive oil and butter mixture and place on prepared baking sheet. Repeat with the remaining filling, cutting more strips of phyllo pastry as needed.
- To enjoy now, bake for 15 minutes, until golden and puffed. Serve with extra Hot Mango Spicy Spread on the side for dipping.
- To freeze, place the baking sheet in the freezer for 3 hours, until the triangles are well frozen. Transfer to a Ziplock style freezer bag, removing as much air as possible. Freeze for up to 3 months. To bake from frozen, cook 5 minutes longer than directed above.
- These can be stored in an airtight container in the fridge for up to 5 days.