

Apple, Pineapple, and Cherry Phyllo Packages with a Rum Crème Anglaise

Makes 4 Servings

2-3 Granny Smith apples (1 pound), peeled, cored and diced in ¼” cubes

½ pineapple, peeled, cored, and diced in ¼” cubes

5 tablespoons brown sugar

1/2 cup coconut flakes, sweetened

2 tablespoons dried cherries

1 tablespoon lemon juice

2 tablespoons dark rum

1 tablespoon butter

8 phyllo sheets, defrosted

8 tablespoons (1 stick) butter, melted

1 pint vanilla ice cream, melted

¼ cup dark rum

To make Filling:

1. In large mixing bowl, combine apples, pineapple, brown sugar, coconut flakes, dried cherries, lemon juice, and rum. Mix until well incorporated.
2. In 12-inch skillet pan, melt 1 tablespoon butter. Add fruit mixture and sauté on medium-high heat 5 minutes, or until liquid is mostly absorbed and sugar is beginning to caramelize.
3. Remove mixture from heat, place in a fine-mesh sieve to drain, and cool to room temperature.

To make the packages:

4. Pre-heat oven to 425° F. Lay a sheet of phyllo dough on a clean, dry workspace, making sure that the longer edge of the sheet is facing you. Brush with melted butter and top with a second sheet of phyllo dough. Brush the second sheet with melted butter.
5. Cut the dough vertically into 1-inch strips, creating about 15 strips. Repeat this process with the remaining phyllo dough.
6. Brush melted butter on the insides of a 3 ¼” round cookie cutter with straight edges and place on a clean, dry work surface.

7. Lay a strip of dough across the middle of the cookie cutter, pressing it down into the bottom and sides.
8. Lay a second strip of phyllo dough on top, but slightly overlapping the first piece. Repeat this process with more strips, rotating each one slightly until they spiral to cover the entire cookie cutter. Repeat with remaining dough to make 4 packages.
9. Spoon the cooled fruit mixture into the cookie cutter molds until it is even with the top. Press the mixture down so it is firmly packed into the mold.
10. Carefully fold the overhang of each phyllo strip over the filling one-by-one to seal the package.
11. Gently twist and lift the cookie cutter to remove the phyllo package.
12. In 12-inch skillet, melt 1 tablespoon butter over medium-high heat. Place the packages carefully into the pan and brown on both sides, about 1 to 2 minutes per side.
13. Transfer the packages onto a baking sheet and place into oven. Bake for approximately 8 minutes, or until golden brown and crispy
14. In medium mixing bowl, combine melted ice cream and dark rum. Stir until combined.
15. Spoon the ice cream onto a plate and place a phyllo package on top. Garnish with mint leaves, dried coconut, and dried cherries.