



How to work with phyllo dough and 3 ways to Brie

Session demo variations and ingredients needed:

Herb and garlic brie bites:

Ingredients (makes ~12)

- 4 oz Brie
- 1 clove garlic, grated
- 1 tsp chopped rosemary or thyme
- 1 tsp parsley
- Fresh cracked pepper
- 3 tbsp melted butter
- 6 phyllo sheets
- Mix garlic, herbs, black pepper and melted butter together. Follow demo on folding

Cinnamon toast Brie bites:

- 4 oz Brie
- 6 phyllo sheets
- 3 tbsp melted butter
- 1 T cinnamon
- 2 T sugar
- Follow the demo on folding

Raspberry Brie bites:

- 4 oz Brie
- 6 phyllo sheets
- 3 tbsp melted butter
- 2 T raspberry jam
- Follow the demo on folding

PHYLLO SHAPING TECHNIQUES:

1. The Cigar Roll (Classic “Crispy Stick”)

Perfect for melty Brie + jam or Brie + herbs.

Demo:

1. Lay ½ sheet of phyllo horizontally, brush lightly with butter/oil.
2. Fold in half lengthwise so you have a long strip.
3. Place 1 teaspoon filling (Brie + jam or Brie + herbs) about 1 inch from one end.
4. Fold the bottom edge over the filling, tuck it just like a mini burrito.
5. Roll tightly all the way up into a cigar.
6. Brush the outside lightly with butter.
7. Bake at 400 degrees middle rack until golden about 8-10 min.

Tight roll = clean. Loose roll = leaks. You will SEE the difference.

2. The Triangle Fold (Phyllo “Samosa-Style”)

This teaches the most important phyllo skill: the flag fold.

How to demo:

1. Cut phyllo sheets vertically into 3 long strips (like spanakopita).
2. Use 2 strips stacked, brushed lightly between layers.
3. Place a small amount of Brie (½–1 tsp) + your add-in at the bottom.
4. Lift the bottom corner and fold diagonally across to form a triangle.
5. Keep folding upward like a flag until you reach the top.
6. Brush the outside lightly with butter.
7. Bake at 400 degrees, middle rack until golden about 8-10 min.

***Remember too much filling & it explodes.**

10 Phyllo Brie Bite Variations

Sweet Variations

1. Cinnamon Toast Brie + Apple
 - Thin apple slices or julienne, sprinkle cinnamon sugar, optional drizzle of caramel.
2. Berry Jam & Almond Brie Triangles
 - Use raspberry or strawberry jam + sliced almonds. Adds color and crunch.
3. Honey & Walnut Phyllo Cigars
 - Brie + a drizzle of honey + crushed walnuts, bake until golden.
4. Fig & Prosciutto “Sweet-Savory” Toast
 - Slice figs thin, add Brie, optional prosciutto, fold phyllo into “toast” style.
5. Chocolate & Brie Bites
 - Small piece of dark chocolate with Brie, fold as triangles. Serve warm.

Savory Variations

6. Garlic Herb & Sun-Dried Tomato Triangles
 - Mix chopped sun-dried tomatoes + garlic + herbs with Brie.
7. Caramelized Onion & Thyme Cigars
 - Caramelize onions, add thyme and Brie, roll like cigars.
8. Pesto & Pine Nut Triangles
 - Spread a thin layer of pesto + Brie, sprinkle pine nuts, fold into triangles.
9. Mushroom & Thyme Toast
 - Sauté finely chopped mushrooms + thyme, place on Brie, fold phyllo toast-style.
10. Bacon & Cheddar Mini Cigars
 - Cooked, chopped bacon + shredded cheddar with Brie, roll and bake.