

## PHYLLO TRIANGLES, MUSHROOM FILLED

1 lb. mushrooms  
½ c. scallions, minced  
¼ c. butter  
2 T. butter  
3 T. flour  
½ t. salt  
¼ t. curry powder  
1 c. light cream, heated  
1 c. butter  
24 sheets phyllo

In a skillet saute mushrooms and scallion in butter over moderate heat until the mushrooms are softened. Reduce the heat to low, add 2 T. butter, and stir the mixture until the butter is melted. Stir in flour, salt, and curry powder, to taste, and cook the mixture, stirring, for 3 minutes. Remove the pan from the heat, whisk in light cream, heated, and cook the mixture over moderate heat, stirring, until it is thickened. Let the mixture cool.

Have ready 1 c. butter, melted and cooled, and 24 sheets of phyllo, stacked between 2 dampened tea towels. Brush 1 sheet of the phyllo with the butter, halve it lengthwise, and fold each half in half lengthwise. Brush the halves with butter, but 1 T. of the mushroom mixture in a corner of 1 end of each half, and fold the phyllo over the filling, enclosing it, and forming a triangle. Continue to fold the filled pastries, maintaining the triangle shape, and put them on a buttered large baking sheet. Make pastries with the remaining phyllo and filling in the same manner. Brush the pastries with melted butter and bake them in a preheated 375 F. oven for 20-25 minutes, or until they are golden.

Source: Gourmet | (Servings: --)

Joan Roy