

## COPY-CAT MANTI PHYLLO DOUGH ROSES WITH YOGHURT AND CHILI OIL

1 box (16 oz) store-bought phyllo dough, thawed

2 onions, finely diced

1 tablespoon olive oil

16 oz-to-20 oz minced lamb or beef

2-to-4 cloves garlic, minced

12 oz tomato, finely diced

1 1/2-to-2 teaspoons salt

1/2 teaspoon black pepper

1/4 teaspoon white pepper

1/4 teaspoon red Aleppo chili pepper

a generous handful of chopped parsley

safflower or sunflower oil, as needed

3/4-to-1 cup chicken broth

2 cups yoghurt, slightly warmed

3-to-6 cloves garlic, minced

salt, optional

2 tablespoons butter

2 teaspoons oil

2-to-3 teaspoons red Aleppo chili pepper

Prepare filling. Sauté onions in one tablespoon olive oil until translucent. Add meat and garlic and continue cooking until most liquid gone. Add tomatoes; cook another two minutes then remove from heat. Season with salt and peppers then add in parsley. Cool completely.

Set aside two 18"x13" sheet pans and cover with parchment paper. Preheat oven to 350°F.

Assemble pastry. Lay one sheet of phyllo dough on a working surface with the longest side facing you; fold in half horizontally. Spoon about a heaped tablespoon filling along length of dough and roll pastry over into a cylinder; seal with a little water as needed. Shape cylinder into a small, tight coil and place on the baking sheet, seam side down. Continue to form remaining pastries, arranging 12 roses on each baking sheet.

Bake pastry. Brush phyllo dough roses with oil and bake 20-to-25 minutes until golden. Drizzle each with about 2 teaspoons chicken broth and bake for another 5 minutes or so until all liquid evaporates. Meanwhile, prepare yoghurt sauce and chili oil. Combine yoghurt, garlic and salt if using and warm until just heated through. In a separate skillet, heat butter, oil and red peppered until sizzling hot.

Serve. Place pastries onto individual platters, spoon over yoghurt sauce and drizzle lightly with chili oil.