

# *Artichoke & Goats Cheese Filo Rolls with Yoghurt Sauce*



*R & J Mazza*  
GLOBE ARTICHOKE

## **Ingredients**

10 sheets filo pastry,  
1 tablespoon oil,  
Extra oil to brush or can of extra light olive oil  
300g artichoke hearts, chopped,  
2 cloves garlic, chopped,  
½ cup pine nuts, toasted  
200g creamy goats cheese, crumbled,  
2 tablespoon flat leaf parsley, chopped,  
Zest and juice from 1 lemon,  
Salt & pepper, to taste,

## **Yoghurt Dipping Sauce**

200g natural yoghurt,  
1 tablespoon flat leaf parsley, finely chopped  
1 tablespoon lemon juice,  
1 tablespoon extra virgin olive oil,  
½ clove garlic, finely crushed,  
Salt and cracked pepper, to taste



## **How to Prepare**

1. Heat oven to 200°C.
2. Place all ingredients of dipping sauce in a bowl and mix well. Put bowl in fridge and sit for 1 hour to infuse flavours.
3. Place oil in pan and heat. Add artichokes and garlic and sauté until cooked.
4. Place pine nuts, goats cheese, parsley, lemon zest & juice, salt and pepper in bowl and add artichoke mixture, mix well.
5. Place a sheet of filo pastry on a flat surface. Gently brush or spray with oil and fold. Cut pastry crossways,
6. Place 2 teaspoons of filling in each square. Fold once, tuck in the sides and continue rolling. Place on tray and brush or spray with oil. Continue with remaining pastry sheets.
7. Bake in oven for 15 minutes or until golden.
8. Serve with dipping sauce.

**Note: This recipe will make approximately 20 rolls.**

