

BERRY TRIANGLES

<i>Ingredients</i>	<i>Equipment</i>
¼ Cup Olive Oil	Medium & Small Mixing Bowl
200 grams Cream Cheese	Spoon Measures
27 Berries	Spoon Measures
4 Tablespoons Icing Sugar	Scales
6 Sheets Fillo Pastry	Pastry Brush
	Sifter
	Lined Baking Tray

What to do

1. Weigh cream cheese and place in medium mixing bowl
2. Measure Icing Sugar and mix with cream cheese
3. Remove the fillo sheets from the packet carefully
4. Pour Olive oil into small mixing bowl
5. Put 1 sheet of fillo on work bench, brush with olive oil
6. Sift a little icing sugar evenly over the fillo sheet
7. Lay second sheet of fillo on top and brush with olive oil
8. Cut fillo sheets evenly into thirds lengthways
9. Put a dollop of the cream cheese mixture at the end of each strip and place 3 berries on top
10. Fold up the pastry around the filing to form triangles
11. Repeat with remaining ingredients
12. Bake in a moderate oven for 12 to 15 minutes or until golden and crisp
13. Serve dusted with a small amount of icing sugar