

## Fresh Summer Berries in Phyllo Cups

Use any mixture of fresh summer berries that are in season. Here we use strawberries mixed with red and black raspberries for a fresh and delicious mid-summer treat.

- o ½ package phyllo dough, thawed
- o ¼ cup melted butter
- o 1 pint red raspberries
- o 1 pint black raspberries
- o ½ quart strawberries
- o 1/8 cup sugar
- o 3 egg yolks
- o ½ cup skim milk
- o ½ teaspoon vanilla extract

Roll out phyllo and cover with a damp dishtowel (keep covered while working with individual sheets).

Place one sheet of phyllo on work surface. Dip pastry brush into the melted butter and lightly brush the phyllo sheet, starting at the edges (which tend to dry out more quickly). Remove a second sheet of phyllo and carefully lay it on top of the first (get it close to where you want it since the butter will cause the two sheets to stick together). Brush the second sheet with more melted butter. Repeat with a third and fourth sheet.

Using a pizza cutter, cut the stack into 3 to 4 inch squares (for a mini muffin pan) or 6 inch squares (for a regular muffin pan).

Place one square stack into a muffin cup and carefully press to form a "cup". Don't worry about trying to make this look perfect, the corners will stick up and they will look somewhat rustic, which is what you want.

Place in 375-degree oven and bake 10 minutes, or until golden and crisp.

Carefully remove the phyllo cups from the muffin tin and let cool on a cooling rack. (These can be made 2 days ahead and stored in an airtight container at room temperature)

In a medium saucepan mix together the egg yolks and sugar until creamy. Stir in the milk and vanilla. Once all ingredients are combined, cook over low heat until the custard thickens and coats the back of the spoon (approximately 7 minutes).

Evenly divide the custard in the phyllo cups and top with fresh berries. Garnish with fresh mint, if desired.

Yield: 12 each

NOTES: This recipe is for phyllo cups made in mini muffin tins. It will make six servings using standard size muffin tins.