



G. B. Russo & Son[®]

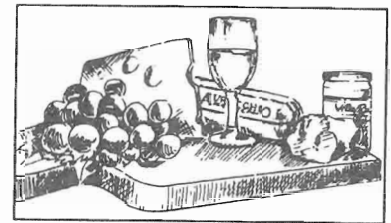
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Fillo Triangles with sun-dried tomatoes and Feta

Amount	Measurement	PrepType	Ingredient	Comments
2	sheets		fillo dough	folded length-wise
2	ounces	chopped	feta cheese	(chopped into small chunks)
1	tablespoon	chopped	sun-dried tomatoes	
6	ounces		olive oil, extra virgin	
2	ounces		balsamic vinegar	
2	tablespoons		pommerey mustard	
2	tablespoons		basil leaves fresh	
2	tablespoons	grated	Villa Russo Romano cheese	
2	tablespoons		garlic	
to taste	dash		salt	
to taste	dash	ground	black pepper	



1. Thaw fillo over night (unroll and cover with cellophane, it will become dry and brittle if not covered).
2. Place feta cheese and dried tomatoes at one end of fillo; fold in a triangular pattern. Bake at 425° for 6-8 minutes.
3. To prepare the vinaigrette, combine olive oil, vinegar, mustard, basil, Romano cheese, garlic, salt and pepper. Top with vinaigrette.

Suggested Wines: Boutari Kretikos, Louis Latour Ardeche Chardonnay

Yield: 6 entrees

Fried Fontinella with Fresh Tomato Sauce

Amount	Measurement	PrepType	Ingredient	Comments
1/2	cup		bread crumbs	
for frying			olive oil, extra virgin	(may substitute vegetable oil)
4	large	cut-up	tomatoes peeled	
1/4	cup	chopped	onion whole	
2		stemmed	pepperoncini	(without seeds)
2	tablespoons	chopped	basil leaves fresh	(may substitute 1-tsp dry basil)
to taste	dash		salt	
to taste	dash	ground	black pepper	
8	ounces	sliced	Fontinella cheese	1/4-inch slices
1/2	cup		flour (all-purpose)	
2	medium	lightly beaten	eggs	

1. Blend tomatoes, onion and pepperoncini in food processor or blender. Add basil, salt and pepper. Set aside. Dip cheese pieces into flour, coating well, then into egg, then into crumbs.
2. Heat 1/4-inch oil in skillet. Fry cheese in a single layer, turning once, until browned and just beginning to melt.
3. To serve, pour about 1/2-cup sauce onto small plates. Top with cheese. Garnish with fresh basil.