



SNOW WITH
L'AMUSE SIGNATURE

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SERVINGS: 6



L'amuse

INGREDIENTS

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| 4 C high quality clear beef-stock | 2 TB balsamic vinegar |
| 6 oz L'amuse Signature Gouda, finely grated like snow | ground black pepper, to taste |
| 2 large vine-ripened tomatoes, finely cubed with skin | 2 sheets of phyllo dough, frozen |
| | 1 TB butter, melted |

DIRECTIONS

1. Heat oven to 350°F.
2. Gently heat beef stock on low heat, covered.
3. While the stock is heating, brush phyllo dough with melted butter. Bake sheets in oven for 20-25 minutes until golden.
4. While the dough is baking, toss tomatoes with vinegar and black pepper.
5. When dough is finished, cut each sheet into six rectangles.
6. For each plating, layer one piece of phyllo with tomato cubes. Then top the tomatoes with second layer of phyllo. Top with 1 oz L'amuse snow.
7. Serve each with 2/3 cup of broth in wine glass.