

FISH DOOBIES

Serves 4

8 ounces cream cheese
8 ounces shrimp cut into ¼ inch cubes
8 ounces scallops cut into ¼ inch cubes
8 ounces salmon cut into ¼ inch cubes
2 TBSP chopped fresh tarragon
2 TBSP chopped fresh chives
½ tsp salt
½ tsp freshly ground black pepper
12 phyllo pastry sheets
olive oil cooking spray
extra virgin olive oil for brushing
Champagne Mustard Sauce (below)

Preheat oven to 400F. In a large glass bowl, beat the cream cheese until soft and creamy. Add the chopped seafood, tarragon, chives, salt and pepper.

Pull out 3 pastry sheets at a time. Unroll. Spray the top sheet with olive oil cooking spray. Starting 2 inches from the edge of the short side of the first sheet, spoon ¼ of the seafood mixture, approximately to the thickness of an Italian sausage. Begin rolling the dough slowly, away from you, making a tight roll and being careful not to tear the dough. At the end, spray the second sheet, put the “fish doobie” on the edge of the sheet and roll towards you. Continue the same procedure on the third sheet. You will have one roll of 3 pastry sheets.

Continue rolling Fish Doobies until complete. Place them on a nonstick baking sheet. Brush the top of the Doobies with olive oil. Bake for 10 minutes (or until done) and the phyllo is a nice golden brown. Serve with Champagne Mustard Sauce in a gravy boat to pass. Drizzle over the top.

Champagne Mustard Sauce

1 TBSP extra virgin olive oil

1 shallots, minced

1 TBSP fresh chopped ginger

½ cup Champagne

2 TBSP low sodium soy sauce

4 oz bottled clam juice

½ cup skim milk

1 tsp cornstarch mixed with 1 TBSP water

2 TBSP snipped chives

2 TBSP grainy mustard

salt and freshly ground black pepper to taste

In a saucepan, heat the olive oil and when hot add the shallots. When they are just starting to brown, add the ginger and cook for 1 minute. Add the Champagne and soy sauce and reduce by half. Pour in the clam juice and bring to a boil. Lower the heat and add the evaporated milk and cornstarch mixture. Stir in the chives, mustard, salt and pepper. Cook for 2 or 3 minutes and serve.

This recipe was copied from "incredible cuisine" by chef jean-pierre brehier