

## Fennel and Chorizo Strudel - 40 pieces

284 g	butter, melted
4	shallots, minced
225 g	chorizo sausage, sliced thin, skin off
600 g	fennel bulb, diced
9 g	tarragon leaves, minced
3 g	chives, minced
2	eggs
400 g	bread crumbs
6 g	salt
1 g	pepper
12	sheets phyllo dough

1. Heat 56 g of butter in a saute pan over medium heat. Add the shallots and saute them until they are translucent. Add chorizo and allow some of the fat to render. Add the fennel and gently cook until tender. Reduce the heat to avoid burning. Cool to room temperature.
2. Process the mixture to a coarse paste in a food processor.
3. Add tarragon, chives, egg and enough bread crumbs to lightly bind the mixture. Adjust seasoning. Divide filling into four equal portions.
4. Layer 3 sheets of phyllo on work surface, brushing each with melted butter before stacking. Place portion of filling along one side of the dough and roll up the sheets over the mixture.
5. Brush top with butter.
6. Repeat with the remaining dough and filling. Chill for 30 minutes and then score the top on the diagonal to divide each strudel into 10 sections.
7. Store in freezer if not using immediately.
8. Or bake 400 degrees F until browned, 10-15 minutes.
9. Slice and serve.