

# Crispy Phyllo Towers with Herbed Mushroom Trio

*Makes about 4 towers (using 2.9" x 2.1" ring molds)*

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## Ingredients

### For the phyllo towers

- 6–8 sheets phyllo dough, thawed
  - 5–6 tablespoons melted butter
  - 1 tablespoon olive oil (optional)
  - Pinch of salt
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### For the herbed mushroom trio filling

- 2 tablespoons butter
  - 1 tablespoon olive oil
  - 1 small shallot, finely diced
  - 4 oz king trumpet mushrooms, finely diced
  - 6 oz shiitake mushrooms, finely chopped (stems removed)
  - 6 oz baby bella mushrooms, finely chopped
  - 2 cloves garlic, minced
  - 2 tablespoons dry sherry
  - 1/2 cup heavy cream
  - 1/2 cup grated Gruyère
  - 2 tablespoons grated Parmesan
  - 1 tablespoon chopped chives
  - 1 teaspoon oregano
  - 1 teaspoon thyme
  - Salt and black pepper
  - Small squeeze lemon juice (optional)
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## Equipment

- 4 ring molds (Ø 2.9" x 2.1" tall)
- Pastry brush

- Baking sheet
  - Parchment paper
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## Make the crispy phyllo towers

### 1. Prep molds

Lightly butter the **outside** of each ring mold.  
Line a baking sheet with parchment.  
Preheat oven to **375°F**.

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### 2. Prepare phyllo (*adjusted size*)

Cut phyllo into rectangles about:

👉 **4 x 9 inches**

This size will:

- wrap cleanly around the shorter mold
- give a slight overlap without bulk

Keep phyllo covered while working.

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### 3. Build the towers (*slightly refined*)

For each tower:

- Layer **3 sheets** (4 max if you want extra durability)
- Lightly butter between each layer

Wrap around the mold and gently seal.

#### **Optional but recommended:**

Add a narrow buttered strip around the middle for reinforcement.

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### 4. Bake

Bake **16–22 minutes**, until:

- deep golden brown
- crisp and dry

Because they're shorter, they'll brown a bit faster—start checking early.

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## 5. Cool and unmold

Cool **5 minutes**, then gently remove molds.  
Let towers sit upright so steam escapes.

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# Make the herbed mushroom trio filling

## 1. Cook mushrooms

- Butter + oil → medium-high heat
- Shallot → 1 minute

Add:

1. **King trumpet mushrooms first** → 3–4 min
2. Then **shiitake + baby bella** → 6–8 min until browned

Add garlic → 30 sec

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## 2. Build flavor

- Add sherry → reduce
  - Stir in cream + cheeses
  - Cook until thick
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## 3. Finish

Add herbs, salt, pepper, optional lemon.

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## Texture check

Filling should be thick and scoopable—not loose.

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## Assemble

Right before serving:

- Stand towers upright
  - Spoon in hot filling
  - Garnish with chives + Parmesan
  - *Pair with James Cole Malbec*
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## Updated pro tips

- 3 layers is usually enough now (4 = extra sturdy)
- Don't overwrap—too many layers = tough bite
- Fill slightly below the rim for a clean look
- These are perfect for **individual plated appetizers**