

Berries in Puff Pastry

Berries in phyllo cups:

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- 2 packages (12 cups by count) phyllo cups (buy at market pre-made) or package of flat phyllo dough or pie dough
- 1 carton strawberries (approximately 2 cups)
- 1 carton blackberries or raspberries (approximately 1 cup)
- 1 carton blueberries (approximately 1 cup)
- 1 tablespoon corn starch
- 1 cup granulated sugar
- 1 pint whipping cream
- $\frac{3}{4}$ cup water
- powdered sugar
- Cointreau if you like

In lieu of phyllo cups (sometimes hard to find) you can use phyllo dough and cook in flat six inch squares, or in lieu of that, bake plain pie dough in six inch squares. Sprinkle sugar on phyllo or pie dough squares if you use them.

While phyllo or pie dough is baking per recipe on box, clean berries. Place a cup of strawberries, $\frac{3}{4}$ cup water, and $\frac{1}{2}$ cup granulated sugar in blender and buzz until it's a liquid. Place in sauce pan large enough to hold liquid and the rest of the berries. Heat liquid until slightly thickened, add berries just to heat—don't cook berries, just warm them up. Beat whipping cream and add sugar to taste. Add $\frac{1}{2}$ oz Cointreau if you like.

If you use phyllo cups place each of them in the center of a serving plate and fill with berry mixture. Overflow if extra mixture, and there should be. Top with whipped cream. If you use flat phyllo or pie dough spoon mixture into plates and top with dough square, then dress plate with whipped cream.

Serve with Guerwitzterminer or Reisling

Coffee and/or after dinner liquors