

IMAGINE

pre-layered, pre-brushed
FILLO DOUGH!



New!

Ready-To-Go

FILLO DOUGH™

*Incredibly Fast
Surprisingly Simple
Powerfully Profitable*

ATHENS[™]
World's Largest Fillo Company

➤ APPETIZERS ❖

WILD MUSHROOM STRUDEL

2 sets	Athens™ Ready-To-Go-Fillo Dough™
2 Tbsp.	Butter, unsalted
1 1/2 qts.	Mushrooms, sliced (portobello, crimini, oyster and button)
1 cup	Onions, medium diced
1 tsp.	Worcestershire sauce
1/2 tsp.	Salt
1/4 tsp.	Black pepper, ground
1/4 cup	Burgundy wine
As needed	Egg wash
2 oz.	Gorgonzola cheese, crumbled
1/2 cup	Toasted walnuts, coarsely chopped

Thaw Ready-To-Go Fillo according to package directions. Melt butter in large skillet; add mushrooms, onions and seasonings. Sauté 5 minutes. Add red wine and simmer 15 minutes or until all liquid is gone. Cool. Egg wash 1-inch around the edges of each Ready-to-Go Fillo set. Place mushroom mixture on the fillo at the narrow end, sprinkle with half of the Gorgonzola cheese, and walnuts; roll into a strudel. Score each strudel into 12 equal portions and brush with egg wash. Bake in preheated 375°F oven for 35-45 minutes or until golden brown.

Serve 2 slices of mushroom strudel with 1 oz. of bordelaise sauce, cranberry red wine sauce or cranberry chutney.

Yield: 12 Appetizers



ASIAGO CHEESE PUFF

3 sets	Athens™ Ready-To-Go Fillo Dough™
1/4 cup	Sun-dried tomatoes, small diced
1/2 cup	Water
12 oz.	Cream cheese, softened
1 cup	Asiago cheese, shredded
1/4 cup	Mayonnaise
2 Tbsp.	Parmesan cheese, grated
2 Tbsp.	Fresh basil leaves, chopped
As needed	Egg wash

Thaw Ready-To-Go Fillo according to package directions. Combine water and sun dried tomatoes, rehydrate about 2 hours. Drain. In mixer on medium speed, combine cream cheese, Asiago cheese, mayonnaise and Parmesan cheese. Stir in sun dried tomatoes and basil. Cut each fillo set into twelve 4" squares. Egg wash edges. Scoop 1 Tbsp. cheese filling in center of each square. Pull up each corner and seal edges. Bake in preheated 375°F oven 10-15 minutes or until golden brown. Serve warm.

Yield: 36 Appetizers



Ready-To-Go Fillo Dough - Astonishingly Easy-to-Use

⇒ ENTREES ⇐

PORK WELLINGTON

3 sets	Athens™ Ready-To-Go Fillo Dough™
1/2 cup	Canola oil
1 Tbsp.	Garlic, minced
2 Tbsp.	Garam Marsala seasoning
3	Pork tenderloins, cut in half
2 Tbsp.	Butter
2 cups	Granny Smith apples, small diced
3/4 cup	Dried apricots, chopped
3/4 cup	Dried cranberries
1 Tbsp.	Fennel fronds, chopped
1/2 cup	Water
2 Tbsp.	Sugar
2 tsp.	Curry powder
As needed	Egg wash

Thaw Ready-To-Go-Fillo according to package directions. Combine oil, garlic, and Garam Marsala seasoning and marinate the pork for 1 hour. Sear pork and chill slightly. Melt butter and sauté apples, apricots, cranberries and fennel for 2-3 minutes. Add water, sugar, and curry powder to sauté pan and simmer until all the water is evaporated. Cool mixture.

Cut Ready-To-Go Fillo in half width-wise. Spread 1/2 cup of fruit mixture along the edge of the fillo, place one piece of tenderloin on top and roll as a strudel. Score top and brush with egg wash. Bake at 375°F for 30-40 minutes or until golden brown. Slice roll diagonally in two uneven lengths. Arrange vertically on plate. Yield: 6 Entrées



CHICKEN COSMOPOLITAN

2 sets	Athens™ Ready-To-Go Fillo Dough™
1 lb. 4 oz.	Chicken, cooked, diced
1/2 pt.	Fresh raspberries
1/2 tsp.	Salt
1/4 tsp.	Black pepper, coarse grind
4 oz.	Boursin cheese
4	Scallions, green only, 8" long, blanched
As needed	Egg wash

Thaw Ready To-Go-Fillo according to package directions. Combine chicken, raspberries, salt and pepper mixing lightly. Cut each fillo set into four 6" circles and spoon 1/3 cup of filling onto each. Top with 1/2 oz. of Boursin cheese. Egg wash sides and gather 3/4 of the way to the top, spread top edges and tie with blanched scallion greens. Brush surface with egg wash. Bake in preheated 375°F oven for 30-35 minutes or until golden brown.

Balsamic Raspberry Sauce

1 pint	Fresh raspberries
1/2 cup	Merlot wine
2 Tbsp.	Balsamic vinegar
2 tsp.	Sugar

Combine raspberries and wine, bring to a gentle boil and reduce wine by half. Add vinegar and sugar, simmer for 2 minutes, then strain. Serve two purses with 1 oz. of Balsamic Raspberry Sauce.

Yield: 4 Entrées



❖ DESSERTS ❖

APRICOT STARS WITH RASPBERRY COULIS

2 sets	Athens™ Ready-To-Go-Fillo Dough™
1 cup	Water
1/2 cup	Granulated sugar
1/4 cup	Honey
8 oz.	Dried apricots
2 tsp.	Fresh ginger, minced
As needed	Egg wash

Thaw Ready-To-Go Fillo according to package directions. In 2-qt saucepan, combine water, sugar, honey, apricots and ginger. Bring to a boil. Reduce heat and simmer for 30 minutes. Cool. Cut each set of fillo into 12 4" squares; make a 1 1/2" diagonal cut (towards center) at all 4 corners of each square. Brush fillo with egg wash. Place one apricot in center of each square. To form pinwheels, fold every other tip of fillo corner over apricot, pressing to adhere. Brush pinwheels lightly with egg wash. Bake in preheated 375°F oven for 10 minutes or until golden brown.

Raspberry Coulis

3 cups	Red Raspberries
1/2 cup	Granulated sugar

Combine raspberries and sugar and purée for 1-2 minutes until smooth. Serve 2 Apricot Stars with 1 oz. of Raspberry Coulis.

Yield: 12 Desserts



PINEAPPLE FILLO FANS WITH BOURBON SAUCE

3 sets	Athens™ Ready-To-Go-Fillo Dough™	1 qt.	Fresh pineapple, medium diced
1/2 cup	Cinnamon sugar	As needed	Egg wash
2 Tbsp.	Butter		

Thaw Ready-To-Go Fillo according to package directions. For large base fan, cut 2 of the Ready-To-Go Fillo sets in half lengthwise and crosswise forming 4 rectangles. Begin gathering fillo up the center of the rectangle, pinching together the folds to form a two-sided fan. Egg wash each rectangle. Use last set of fillo to make small garnish fans. Repeat same procedure, only cut whole fan in half. Bake in preheated 375°F oven 7-9 minutes or until golden brown. Sprinkle hot baked fans with cinnamon sugar. Melt butter, add pineapple; sauté 1-2 minutes.

Bourbon Pecan Sauce

1 cup	Sugar	1/2 tsp.	Nutmeg
1/2 cup	Water	1/3 cup	Roasted pecans
1/4 cup	Light corn syrup	2 Tbsp.	Bourbon
1 Tbsp.	Lemon juice	1/2 pint	Red raspberries, for garnish
1 1/2 cups	Heavy whipping cream		

In heavy 1 qt. saucepan, combine sugar, water, corn syrup and lemon juice over medium heat. Gently boil until syrup turns deep amber, about 20 minutes. Stir in cream and nutmeg until sauce is well blended, simmer 5 minutes. Stir in pecans and bourbon just to coat. Place 1/2 cup pineapple over large size fillo fan. Serve with 1 oz. of warm Bourbon Pecan Sauce. Garnish with small fillo fan and red raspberries. Yield: 8 Desserts



INTRODUCING

User-Friendly Ready-To-Go Fillo Dough™



90% Faster To Work With Than Fillo Dough Sheets

We layered five sheets of Athens fillo dough, lightly coated with vegetable shortening, into easy-to-use sets of Ready-To-Go Fillo Dough. No paper-thin sheets that tear or dry out. No time consuming brushing each layer with butter. Athens did all the prep to transform fillo dough into an easy-to-use ingredient.

- 5 layers of Athens Fillo Dough in every set
- Each layer is thinly coated with vegetable shortening
- Thaw in refrigerator and you're ready to go
- 1 Month Refrigerated Shelf Life
- (K) Pareve

Now Anybody Can Work With Fillo

Ready-To-Go Fillo is so easy to work with that it doesn't require special skills or training. Thaw the entire case overnight under refrigeration. Simply take as many sets as you need and put the rest back in the refrigerator. You're ready to go!

Fillo for Fifty - or Five Hundred

Ready-To-Go Fillo is as fast to use as puff pastry. As an additional labor savings, you can prep fillo items ahead of time and bake off as needed. It's perfect for high volume banquet and catering menus.

Less Fat - Higher Margins

Ready-To-Go Fillo has 39% less fat than puff pastry. Yet, its unique light and flaky texture has greater customer appeal. That's why you can charge a premium for signature menu items made with Ready-To-Go Fillo.

Ready-To-Go
FILLO DOUGH™

Ready To Wrap & Roll

WRAP IT! POUCH & PURSE DIRECTIONS

Bring Ready-To-Go to room temperature. Preheat oven to 375°F.

CUTTING

- Small pouches - Cut layered fillo into 2 1/2" squares.
- Large pouches - Cut layered fillo into 6-8" squares.
- Fillo purses - Cut into circles instead of squares and gather 3/4 of the way to the top. Spread top edges and tie with blanched scallion strip.

FILLING

- Small pouches - Spoon 1 1/2 teaspoons of filling onto center of square.
- Large pouches - Spoon 1/4 to 1/3 cup of filling onto center of square.

SHAPING

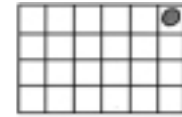
1. Brush layered fillo from edge to each point of square lightly with water.
2. Gather points of square and pinch together just above filling.
3. Brush outside with butter.
4. Place at least 1" apart on baking pan.

BAKING

- Small pouches & purses - Bake in preheated 375°F oven for 12-15 minutes or until golden brown.
- Large pouches & purses - Bake in preheated 375°F oven for 25-30 minutes or until golden brown.

TIPS

- Freeze filled fillo for 10 minutes before baking to set the shape of the pouch and purse.
- Pouches and purses can be made ahead of time and frozen.



Cutting



Filling and Shaping



Purse



Pouch

ROLL IT! ROLL & STRUDEL DIRECTIONS

Bring Ready-To-Go to room temperature. Preheat oven to 375°F.

CUTTING

- Small rolls or strudels - Cut width of layered fillo into 4 strips
- Medium rolls or strudels - Cut width of layered fillo in half
- Large roll or strudel - Roll entire fillo sheet.

FILLING

- Small and medium rolls - Fill with 3 Tablespoons of cooled filling. Place filling at one end of fillo strip, leaving 1" from end and 1/2" from each side free of any filling.
- Medium roll - Fill with 1/3 to 1/2 cup of cooled filling. Place filling at one end of fillo strip, leaving 1" from end and 1/2" from each side free of any filling.
- Large roll - Leave 1" from each side free of any filling.

ROLLING

1. Start rolling from edge containing filling.
2. Once filling is enclosed, fold over exposed edges.
3. Continue rolling to end of fillo strip.
4. Brush outside with butter or egg wash.

BAKING

- Bake small and medium rolls seam side down, at least 1" apart, on ungreased cookie sheet or baking pan in preheated 375°F oven about 20-30 minutes or until golden brown.
- Bake large roll at 375°F for 35-45 minutes or until golden brown.

TIPS

- Score fillo before butter or egg wash is applied to top. This will allow you to slice through cleanly after baking.
- Strudel can be made ahead and frozen. Increase the baking time slightly longer than the recipe suggests.



Cutting Small rolls or strudels



Cutting Medium rolls or strudels



Filling Rolls



Rolling / Step 1



Rolling / Step 2



Rolling / Step 3

SPECIFICATIONS FOR UNBAKED, FULLY PREPPED FILLO DOUGH

ITEM	UPC CODE	CASE PACK	SET DIMENSIONS	CASE CUBE	CASE DIMENSIONS	TI X HI
<i>Ready-To-Go Fillo Dough</i>	00117	15 lbs. Approx. 50 sets / 5 sheets ea.	Approximately 14" x 18"	0.43	18-1/4" x 14-1/4" x 2-7/8"	6 x 16

Ⓚ Pareve Fresh frozen to ensure excellent shelf life: Refrigerated / 1 month • Frozen / 9 months

Ready-To-Go
FILLO DOUGH™

800-837-5683
www.athens.com

ATHENS™