



Savory Cupcakes

1 hour

Hands on

12

Portion(s)

1

Difficulty



Method

For cupcakes

- Preheat oven to 180* C (350* F) Fan.
- Cut the turkey into 1 cm cubes and set aside.
- Coarsely rip up the mint and thyme with your hands and transfer to a bowl.
- Add the turkey, cream cheese, cheddar cheese, mustard and pepper. Mix with a spoon until completely combined to make the filling.
- Cut 6 sheets of phyllo dough in half, from the larger sides.
- Add 1 tablespoon of the filling in the center of each sheet of phyllo dough and drizzle with olive oil.
- Roll to make a roll.
- Brush the edges with olive oil and fold towards the center to have a cupcake.
- Brush again with olive oil.
- Repeat the same process until you have made 12 phyllo cupcakes.
- Grease a cupcake pan with olive oil and place them in each cup, sealed side down.
- Place on the highest rack in the oven and bake for 40-50 minutes.
- When ready, remove from oven and allow them to cool for 10 minutes.

For frosting

- In a bowl, add the yogurt, thyme and pepper. Mix with a spoon.
- Transfer to a pastry bag and pipe over the cupcakes.
- Sprinkle with cheddar cheese and thyme leaves.

Ingredients

For cupcakes

- 200 g smoked turkey, one piece
- 1 tablespoon fresh mint
- 1 tablespoon fresh thyme
- 300 g cream cheese
- 300 g cheddar cheese, grated
- 50 g mustard, mild
- 700 g country phyllo dough, whole wheat (thicker sheets)
- 100 g olive oil, for brushing
- pepper

For frosting

- 500 g Greek strained yogurt
- 1 tablespoon thyme, finely chopped
- pepper
- 50 g cheddar cheese, grated

Διατροφικός πίνακας

Nutrition information per portion

421 Calories (kcal)	20.3 Total Fat (g)	11.6 Saturated Fat (g)	39.0 Total Carbs (g)
21%	29%	58%	15%
5.5 Sugars (g)	20.1 Protein (g)	1.1 Fibre (g)	1.6 Sodium (g)
6%	40%	4%	26%