

# Casbah Pistachio Strudel

About 8 servings

## Filling

2 eggs, beaten  
 1/2 C. brown sugar  
 1/4 C. light corn syrup  
 1 T rum  
 1 T unsalted butter  
 1/4 tsp. vanilla extract  
 Pinch of salt  
 5 oz chopped, toasted, unsalted pistachios

1. Whisk together all ingredients until evenly combined.
2. In a heavy saucepan, cook over medium heat, stirring and scraping the bottom of the pan constantly until mixture is thickened.
3. Remove from heat and transfer to a heat-safe container, then refrigerate until fully cooled. Before using, scoop into a large piping bag.

To assemble:

8 sheets phyllo dough  
 1 stick butter, melted  
 1 C. granulated sugar  
 1 tsp. ground cinnamon

1. Mix cinnamon and sugar.
2. Working with a single sheet of phyllo at a time, lightly brush the whole sheet with melted butter, and sprinkle with cinnamon sugar.
3. Pipe a heavy rope of filling down one of the shorter sides of the dough, about an inch from the edge, leaving an inch on both top and bottom borders.
4. Roll up the phyllo like a jelly roll, but when rolled about halfway through, fold the empty top and bottom edges over onto the filled roll to seal in the filling. Continue rolling, then place on a parchment-lined baking tray, seam-side down.
5. Brush again with butter and sprinkle with cinnamon sugar.
6. Bake at 350° until golden brown, about 10-15 minutes.

Serve with:

## White Truffle Honey Ice Cream

1 C. 1/2 and 1/2  
 1 C. heavy cream  
 1/3 C. honey  
 3 oz egg yolks (about 6)  
 1/2 tsp. white truffle oil

1. In a heavy saucepan, heat cream and 1/2+1/2 to a simmer. While heating, whisk together the yolks and honey.
2. Temper the yolks with the hot cream mixture, and return to the heat, stirring constantly. Cook to about 180°, then remove from the heat, and push through a fine-mesh strainer. Whisk in the truffle oil, then chill thoroughly.
3. Freeze according to manufacturer's instructions in ice cream maker.