



# MILLET AND SWISS CHARD STRUDEL WITH JERUSALEM ARTICHOKE SAUCE



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content
- Smooth and creamy consistency in seconds



25



medium

## INGREDIENTS FOR 6 PORTIONS

**120 g** Fresh strudel [filo] pastry , 1 package  
Butter, melted

### FOR THE FILLING

**125 g** QimiQ Classic, unchilled  
**1 small** Onion(s), finely chopped  
**1** Garlic clove(s), finely chopped  
**1 tbsp** Olive oil  
**3** Carrot(s), coarsely grated  
**500 g** Chard, finely shredded  
**1** Egg yolk(s)  
**500 g** Millet, cooked  
**1 tbsp** Mixed herbs, finely chopped  
**1** Egg white(s)  
Salt and pepper

### FOR THE SAUCE

**250 g** QimiQ Cream Base  
**250 g** Jerusalem artichoke, peeled  
**350 g** Clear vegetable stock  
Salt and pepper

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the filling, fry the onion and garlic in oil until soft. Add the carrot and blanched chard and continue to fry for a few minutes.
4. Whisk QimiQ Classic smooth. Add the egg yolk, carrot mixture, millet and herbs and mix well.
5. Whisk the egg white stiff and fold into the mixture. Season to taste with the salt and pepper.
6. Spread one sheet of pastry on a clean tea towel and brush with melted butter. Cover with a second sheet of pastry, slightly offset.
7. Place half of the mixture for the filling along one edge of the sheet of pastry and roll into a strudel with the help of the tea towel. Place onto a baking sheet lined with baking paper with the seam facing downwards.
8. Repeat this procedure with 2 further sheets of pastry and the remaining filling.
9. Brush the strudels with melted butter and bake in the hot oven for approx. 35 minutes or until gold brown.
10. For the sauce, cook the artichokes in the stock and QimiQ Sauce Base until soft. Blend smooth and season to taste.