



# PIKEPERCH STRUDEL WITH SPINACH FARCE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Fillings remain moist for longer
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 6 PORTIONS

**175 g** Pike perch fillet, boned

**150 g** QimiQ Classic, unchilled

**0.5 tsp** Tapioca starch

**80 g** Leaf spinach, blanched

**1** Egg white(s)

Salt

White pepper

**shot** Pernod [Aniseed liqueur]

**500 g** Puff pastry [Tante Fanny]

**400 g** Pike perch fillet, boned

**1** Egg yolk(s), to brush

## METHOD

1. Pre-heat the oven to 200° C (conventional oven).
2. For the farce, dice the pikeperch and blend smooth.
3. Squeeze excess liquid from the leaf spinach. Add the spinach, QimiQ Classic, starch and egg white to the pikeperch puree and blend to a smooth farce. Season to taste with salt, pepper and Pernod.
4. Pre-prepare the pastry according to the instructions on the packet. Spread half of the farce onto one half of the pastry and place the pikeperch down the centre. Spread the remaining farce onto the other pastry half.
5. Roll into a strudel and seal the edges. Place with the opening facing down onto a baking sheet lined with baking paper and brush with egg yolk.
6. Bake in the hot oven for approx. 15 minutes.
7. Allow to cool for approx. 15 minutes before serving.