



VEGETABLE STRUDEL WITH PUFF PASTRY



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Pure indulgence with less cholesterol



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easy

INGREDIENTS FOR 6 PORTIONS

- 540 g** Puff pastry[Tante Fanny], = 2 packages
- 1** Egg(s), to brush

FOR THE FILLING

- 250 g** QimiQ Classic, unchilled
- 1** Onion(s), finely chopped
- 2 tbsp** Butter
- 500 g** Seasonal mixed vegetables
- 250 g** Potatoes, cooked
- 1 tbsp** Mixed herbs, finely chopped
- Salt
- White pepper
- Ground nutmeg, finely grated

METHOD

1. Preheat the oven to 210° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet. Mash the potatoes.
3. Fry the onion in butter, add the mixed vegetables and cook until firm to the bite. Allow to cool.
4. Whisk QimiQ Classic smooth. Add the mashed potato and herbs. Season to taste and fold in the vegetables.
5. Spread each of the pastry sheets with half of the filling.
6. Brush the edges with egg and roll into a strudel. Brush with egg.