



# COURGETTE AND SWEET PEPPER CUP STRUDEL WITH GOAT'S CHEESE



## QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Problem-free reheating possible
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Cream Base, unchilled

**1** Egg(s)

**5** Slice(s) of white bread, toasted

**250 g** Fresh goat cheese

**200 g** Courgette(s), finely diced

**1** Onion(s), finely diced

**5** Peperoni, finely sliced

**30 ml** Olive oil

Salt and pepper

Oregano

**1 package** Fresh strudel [filo] pastry

## METHOD

1. Preheat the oven to 170 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the QimiQ Sauce Base with the egg. Add the bread and cheese and mix well.
3. Fry the courgette, onion and peperoni in oil and season to taste. Drain well and allow to cool.
4. Cut each sheet of pastry into 4 squares. Brush 6 cups with oil and lay 2 to 3 pastry squares into every cup.
5. Pour the filling into the cups. Fold the pastry over the top and brush with oil.
6. Place on a baking tray and bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).