



# CREAM CHEESE AND SWEET PEPPER STRUDEL



## QimiQ BENEFITS

- Problem-free reheating possible
- Fillings remain moist for longer
- Creamy indulgent taste with less fat



25



easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Cream cheese
<b>1</b>	Egg(s)
<b>1</b>	Egg yolk(s)
<b>1 tbsp</b>	Olive oil
<b>1</b>	Yellow pepper(s), finely diced
<b>1</b>	Green pepper(s), finely diced
<b>1</b>	Red pepper(s), finely diced
<b>300 g</b>	Potatoes, peeled and cooked, pureed
<b>100 g</b>	Parmesan, grated
	Chives, finely sliced
	Salt and pepper
<b>1 package</b>	Puff pastry
<b>1</b>	Egg(s), to brush

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Mix together the QimiQ Sauce Base, cream cheese, egg and egg yolk.
3. Sauté the sweet peppers in hot olive oil. Let cool.
4. Add the sweet peppers, potato, parmesan and herbs to the QimiQ mixture and season to taste.
5. Line a loaf tin with baking paper (approx. 30 cm). Line with the puff pastry and leave an overlap to cover the filling.
6. Pour the filling onto the pastry, cover with the pastry overlap and brush with egg.
7. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
8. Tip out of the loaf tin and allow to cool for at least 20 minutes before serving.