



# TUNA AND EGG FILO PASTRIES WITH LEMON DIP



## QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 SERVINGS

### FOR THE PASTRIES

**125 g** QimiQ Cream Base

**1** Egg yolk(s)

**150 g** Tuna in oil, drained

**2 tbsp** Lemon juice

Salt and pepper

**1 package** Fresh fillo pastry

**40 ml** Olive oil

**4** Egg(s), hard boiled

**2** Spring onion(s), finely chopped

Cayenne pepper

### FOR THE LEMON QIMINAISE (OPTIONAL)

**250 g** Qiminaise

OR

### HOMEMADE QIMINAISE, BASE RECIPE ([HTTPS://RDB.QIMIQ.COM/EN/RECIPES/3668](https://rdb.qimiQ.com/en/recipes/3668))

**50 ml** Lemon juice

**2 tbsp** Chives, finely sliced

Salt and pepper

Cayenne pepper

## METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the pastries: mix together the QimiQ Sauce Base, egg yolks, tuna and lemon juice. Season with salt and pepper.
3. Brush one sheet of pastry with oil. Halve lengthwise and place the two strips on top of each other. Repeat this procedure with the remaining sheets.
4. Spread the filling onto each strip of pastry. Top with 1/2 hard boiled egg and sprinkle with spring onions and cayenne pepper.
5. Carefully roll up the pastries. Seal well and brush with oil. Prick with a fork to allow steam to escape.
6. Bake in the preheated oven for approx. 20 minutes (cover with tin foil to prevent burning if necessary).
7. For the lemon dip: mix the ingredients together well and season to taste.