



PIZZA STRUDEL WITH TOMATO DIP



QimiQ BENEFITS

- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE STRUDEL

125 g	QimiQ Cream Base
100 g	Pizza cheese, grated
100 g	Mushrooms, quartered
0.5	Yellow pepper(s), finely diced
2 tbsp	Green olives, sliced
2	Tomato(es), cored
1 tsp	Capers, small
	Salt and pepper
400 g	Fresh pizza dough, 1 package
1 tsp	Italian herb mix
15	Ham slice(s) 25 g each
1	Egg(s), to brush
	Olive oil, to brush
	Flour, to dust

FOR THE TOMATO DIP

250 g	QimiQ Classic, unchilled
65 ml	Sunflower oil
15 g	Tarragon mustard
0.5	Lemon(s), squeezed
200 g	Tomato(es), cored
2 tbsp	Basil, finely chopped
	Salt and pepper

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Mix together the QimiQ Sauce Base and cheese.
3. Fry the onions, peppers and olives. Drain well and add to the QimiQ Sauce Base mixture.
4. Add the tomatoes and capers and mix well. Season to taste with the seasoning and herbs.
5. Preprepare the pastry according to the instructions on the packet. Halve lengthwise to form 2 strips. Brush with egg and line with ham slices. Spread the filling onto the ham and roll up both strudels tightly.
6. Place onto a greased baking tray with the opening facing down. Brush with oil and dust with flour. Prick with a fork a few times in order to allow the steam to escape whilst baking.
7. Bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
8. For the tomato dip: whisk the unchilled QimiQ Classic smooth. Slowly add the oil and the remaining ingredients and mix well. Season to taste.