



SPICY CABBAGE STRUDEL



QimiQ BENEFITS

- Bake stable
- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 6 PORTIONS

270 g Puff pastry[Tante Fanny], 1 package
Egg(s), to brush

FOR THE FILLING

250 g QimiQ Cream Base
100 g Onion(s), finely sliced
300 g White cabbage, finely shredded
100 g Carrot(s), rasped
Sunflower oil
1 tbsp Tomato paste
1 tbsp Paprika powder
2 tbsp Flat-leaf parsley
Salt and pepper
Caraway seed powder
Lemon peel, grated
100 g Low fat quark [cream cheese]
1 Egg(s)

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Fry the cabbage, onions and carrots in oil until soft. Add the tomato puree, paprika powder, parsley, seasoning and lemon zest and mix well. Allow to cool.
3. Mix together the QimiQ Sauce Base, quark and egg. Fold in the cabbage mixture.
4. Brush the pastry with the egg. Spread with the filling, roll into a strudel and lay onto a baking sheet lined with baking paper with the seam facing downwards. Brush the surface with egg and prick with a fork to allow steam to escape.
5. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).