



LENTIL STRUDEL WITH GARLIC DIP



QimiQ BENEFITS

- Firmer and more stable fillings
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 6 PORTIONS

120 g Fresh strudel [filo] pastry , 1 package
Butter, melted

FOR THE FILLING

125 g QimiQ Classic, unchilled
1 Onion(s), finely chopped

1 tbsp Butter

250 g Root vegetables, diced

250 g Lentils, tinned and drained

200 ml Clear vegetable stock

Bay leaf

Salt and pepper

1 Egg(s)

2 tbsp Instant mashed potato powder

FOR THE GARLIC DIP

125 g QimiQ Classic, unchilled

250 g Natural yoghurt

Garlic, finely chopped

2 tbsp Mixed herbs, finely chopped

Salt and pepper

METHOD

1. Preheat the oven to 180° C (convection oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the filling: fry the onion in butter until soft. Add the root vegetables and lentils and fry together for a few minutes. Douse with the stock, add the bay leaf and seasoning and continue to cook until tender. Allow to cool and remove the bay leaf.
4. Whisk the QimiQ Classic smooth. Add the egg, potato flakes and cold lentil mixture and mix well. Season to taste.
5. Lay one sheet of pastry onto a clean tea towel and brush with melted butter. Cover with a second sheet of pastry, slightly displaced.
6. Place half of the filling onto the pastry and roll into a strudel. Place with the opening downwards on a baking sheet lined with baking paper.
7. Repeat this procedure with the remaining pastry and filling.
8. Brush the strudels with melted butter and bake for approx. 35 minutes.
9. For the garlic dip: whisk the QimiQ Classic smooth. Add the yoghurt, garlic and herbs and season with salt and pepper.