



POTATO STRUDEL WITH SPINACH



QimiQ BENEFITS

- Can be gratinated, heat stable, microwave stable



20



easy

Tips

Refine the spinach with some ground nutmeg.

INGREDIENTS FOR 2 STRUDEL(S)

250 g	QimiQ Cream Base
500 ml	QimiQ Sauce Hollandaise
1 package	Fresh strudel [filo] pastry
800 g	Potatoes, cooked, peeled, squeezed
4	Egg yolk(s)
175 g	Cream cheese
300 g	White asparagus, cooked, cut into pieces
1	Red onion(s), diced
1	Garlic clove(s), finely chopped
1 tsp	Flat-leaf parsley, finely chopped
	Salt and pepper
	Ground nutmeg, ground
250 g	Leaf spinach, blanched, chopped
	Butter, melted, to brush

METHOD

1. Preheat the oven to 200 °C (conventional oven) and prepare the strudel pastry according to the instructions on the package.
2. Mix the potatoes together with the QimiQ Sauce Base, egg yolks, cream cheese, asparagus, onion, garlic and parsley and season to taste with salt, pepper and nutmeg.
3. For each strudel, place 2 pastry sheets so that they overlap by about 2 cm. Brush with the melted butter and place the filling in a line along the edge of the pastry. Roll into a strudel using a tea towel. Place on a baking tray lined with baking paper and bake in the preheated oven for approx. 20 minutes.
4. Heat the QimiQ Sauce Hollandaise. Fold in the spinach and serve with the strudel.