



BBQ MEAT STRUDEL



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients
- Quick and easy preparation



20



easy

Tips

Serve with a spicy dip, a BBQ sauce or a salad.

INGREDIENTS FOR 1 STRUDEL(S)

1 package Puff pastry

1 Egg(s), to brush

FOR THE FILLING

125 g QimiQ Cream Base

400 g Minced beef

1 Red onion(s), finely diced

1 Garlic clove(s), finely chopped

4 tbsp BBQ sauce

1 Egg(s)

1 tsp Mustard

Flat-leaf parsley, finely chopped

0.5 Red pepper(s), finely diced

1 small pinch(es) Chilli powder

180 g Cheese, grated

METHOD

1. Preheat the oven to 180 °C (air circulation) and prepare the pastry according to the instructions on the package.
2. Cut the puff pastry into 20 triangles and place onto a baking tray lined with baking paper, to form a circle. The pointed ends should point outwards.
3. For the filling: mix the QimiQ Sauce Base together with the remaining ingredients.
4. Spread the filling onto the pastry and brush the pointed ends with the egg. Fold in the ends and brush with egg again. Bake in the preheated oven for approx. 25 minutes.