POTATO STRUDEL WITH CREAMY CHEESE SAUCE AND SPINACH

QimiQ BENEFITS

- Baked goods remain moist for longer
- Quick and easy preparation
- Enhances the natural taste of added ingredients

🕐 20   🔥 easy

Tips

Vegetable stock can be used instead of white wine.

INGREDIENTS FOR 2 STRUDEL(S)

FOR THE POTATO STRUDEL

250 g	QimiQ Cream Base
1 package	Strudel pastry
800 g	Potatoes, cooked, peeled, squeezed
4	Egg yolk(s)
1 package	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
	Butter, melted, to brush

FOR THE CHEESE SAUCE

250 g	QimiQ Cream Base
150 g	Cheese, grated
125 ml	White wine
	Salt and pepper
	Ground nutmeg, ground
250 g	Leaf spinach, blanched, chopped

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, vegetables and herbs and season to taste with salt, pepper and nutmeg.
3. Place 2 pastry sheets for each strudel overlapping each other for approx. 2 cm. Brush with the melted butter and place the filling in a line along the edge of the pastry and 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. For the cheese sauce: bring the QimiQ Sauce Base together with the cheese and white wine to the boil. Season to taste with the salt, pepper and nutmeg and fold in the leaf spinach. Serve with the potato strudel.