



CREAM CHEESE AND SWEET PEPPER STRUDEL



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer



25



easy

INGREDIENTS FOR 10 PORTIONS

125 g	QimiQ Classic, unchilled
100 g	Cream cheese
2	Egg(s)
45 g	Corn flour / starch
90 g	Yellow pepper(s), finely diced
90 g	Green pepper(s), finely diced
90 g	Red pepper(s), finely diced
300 g	Potatoes, peeled and cooked, pureed
15 g	Chives, finely sliced
2 g	Tarragon, finely chopped
	Lemon peel, finely grated
	Salt and pepper
1 package	Puff pastry
1	Egg(s), to brush

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk QimiQ Classic smooth. Add the cream cheese, eggs and corn flour and mix well.
3. Fold in the sweet peppers, potato and herbs and season to taste.
4. Line a loaf tin with baking paper (approx. 30 cm). Line with the puff pastry and leave an overlap to cover the filling.
5. Pour the filling onto the pastry, cover with the pastry overlap and brush with egg.
6. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
7. Tip out of the loaf tin and allow to cool for at least 20 minutes before serving.