



SPICY CABBAGE STRUDEL



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

1 package Puff pastry[Tante Fanny]

Egg(s), to brush

FOR THE FILLING

250 g QimiQ Classic, unchilled

100 g Onion(s), finely sliced

300 g White cabbage, finely shredded

100 g Carrot(s), rasped

Sunflower oil

1 tbsp Tomato paste

1 tbsp Paprika powder

2 tbsp Flat-leaf parsley

Salt and pepper

Caraway seed powder

Lemon peel, grated

100 g Low fat quark [cream cheese]

1 Egg(s)

2 tbsp Instant mashed potato flakes

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Fry the cabbage, onions and carrots in oil until soft. Add the tomato puree, paprika powder, parsley, seasoning and lemon zest and mix well. Allow to cool.
3. Whisk QimiQ Classic smooth. Add the quark, egg and potato flakes and mix well. Fold in the cabbage mixture.
4. Brush the pastry with the egg. Spread with the filling, roll into a strudel and lay onto a baking sheet lined with baking paper with the seam facing downwards. Brush the surface with egg and prick with a fork to allow steam to escape.
5. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).