



# TOMATO, ROCKET LEAF AND PARMESAN STRUDEL WITH BALSAMIC DIP



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Low fat quark [cream cheese]
<b>100 g</b>	Parmesan, grated
<b>1</b>	Egg(s)
<b>3 tbsp</b>	Instant mashed potato flakes
<b>40 g</b>	Pine nuts, finely chopped
<b>200 g</b>	Tomato(es), cored
<b>100 g</b>	Rocket salad, roughly chopped
<b>3</b>	Garlic clove(s), finely chopped
<b>2 tbsp</b>	Vinegar
	Salt and pepper
	Ground nutmeg
	Sugar
<b>1 package</b>	Fresh filo pastry
<b>50 ml</b>	Olive oil

## FOR THE BALSAMIC DIP (OPTIONAL)

<b>125 g</b>	QimiQ Classic, unchilled
<b>125 g</b>	Tomato ketchup
<b>125 g</b>	Sour cream 15 % fat
<b>30 ml</b>	Balsamic vinegar
	Salt and pepper

## METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic smooth. Add the quark, Parmesan, egg, potato flakes and pine nuts and mix well.
3. Add the tomatoes, rocket leaf and garlic and season to taste with the vinegar and seasoning.
4. Brush the 9 sheets of pastry with oil and layer 3 sheets top of each other to make 3 strudels.
5. Spread the filling onto the 3 sheets of pastry. Roll into strudels and seal well. Lay on a baking sheet lined with baking paper with the seams facing downwards and brush with oil. Prick with a fork to allow steam to escape.
6. Bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
7. For the dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.