



COURGETTE AND SWEET PEPPER CUP STRUDEL WITH GOAT'S CHEESE



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Fillings remain moist for longer



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

1 Egg(s)

2 tbsp Corn flour / starch

5 Slice(s) of white bread, toasted

250 g Fresh goat cheese

200 g Courgette(s), finely diced

1 Onion(s), finely diced

5 Peperoni, finely sliced

30 ml Olive oil

Salt and pepper

Oregano

1 package Strudel or filo pastry

METHOD

1. Preheat the oven to 170 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic smooth. Add the egg, corn flour, bread and cheese and mix well.
3. Fry the courgette, onion and peperoni in oil and season to taste. Drain well and allow to cool. Add to the QimiQ mixture and mix well.
4. Cut each sheet of pastry into 4 squares. Brush 6 cups with oil and lay 2 to 3 pastry squares into every cup.
5. Pour the filling into the cups. Fold the pastry over the top and brush with oil.
6. Place on a baking tray and bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).