



TUNA AND EGG FILO PASTRIES WITH LEMON DIP



QimiQ BENEFITS

- Quick and easy preparation
- Fillings remain moist for longer
- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 10 SERVINGS

FOR THE PASTRIES

125 g	QimiQ Classic, unchilled
1	Egg yolk(s)
1 tbsp	Corn flour / starch
150 g	Tuna in oil, drained
2 tbsp	Lemon juice
	Salt and pepper
1 package	Fresh filo pastry
40 ml	Olive oil
4	Egg(s), hard boiled
2	Spring onion(s), finely chopped
	Cayenne pepper

FOR THE LEMON DIP (OPTIONAL)

250 g	Qiminaise
--------------	-----------

OR

HOMEMADE QIMINAISE, BASE RECIPE ([HTTPS://RDB.QIMIQ.COM/EN/RECIPES/3668](https://rdb.qimiq.com/en/recipes/3668))

50 ml	Lemon juice
2 tbsp	Chives, finely sliced
	Salt and pepper
	Cayenne pepper

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the pastries: whisk the unchilled QimiQ Classic smooth. Add the egg yolks, corn flour, tuna and lemon juice and mix well. Season to taste with salt and pepper.
3. Brush one sheet of pastry with oil. Halve lengthwise and place the two strips on top of each other. Repeat this procedure with the remaining sheets.
4. Spread the filling onto each strip of pastry. Top with 1/2 hard boiled egg and sprinkle with spring onions and cayenne pepper.
5. Carefully roll up the pastries. Seal well and brush with oil. Prick with a fork to allow steam to escape.
6. Bake in the preheated oven for approx. 20 minutes (cover with tin foil to prevent burning if necessary).
7. For the lemon dip: blend the ingredients together until smooth and season to taste.