ASIAN STRUDEL

QimiQ BENEFITS

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

🕐 25   🔥 easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Classic, room temperature
1	Egg(s)
3 tbsp	Corn starch
3	Slice(s) of white bread, toasted
200 g	Chicken breast fillet, finely chopped
150 g	Mushrooms, finely sliced
150 g	Bamboo shoots, tinned and drained
1	Red bell pepper(s), finely shredded
2	Green onion(s), finely sliced
5 g	Ginger root, finely shredded
2	Garlic clove(s), finely chopped
	Olive oil
20 ml	Soy sauce
30 ml	Sweet chili sauce
	Salt and pepper
1 package	Puff pastry
1	Egg(s), to brush
	Sesame seeds, to sprinkle

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the egg, corn starch, bread and chicken and mix well.
3. Fry the mushrooms, shoots, bell peppers, onion, ginger and garlic in oil until soft. Add the soy sauce and chili sauce and season to taste with salt and pepper. Allow to cool, add to the QimiQ mixture and mix well.
4. Prepare the pastry according to the instructions on the packet and use to line a loaf tin (approx. 12 inches long) lined with baking paper.
5. Pour the filling onto the pastry, cover with pastry and brush with egg. Prick with a fork to allow steam to escape.
6. Bake in the preheated oven for approx. 50 minutes (cover with tin foil to prevent burning, if necessary).
7. Allow to cool slightly and tip out of the baking tin to serve. Sprinkle with the sesame seeds and portion.