



# ASIAN STRUDEL



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 6 PORTIONS

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

## METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Mix the QimiQ Sauce Base and egg. Add the 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.