



COURGETTE AND BELL PEPPER CUP STRUDEL WITH GOAT'S CHEESE



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Problem-free reheating possible
- Quick and simple preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Sauce Base, room temperature

1 Egg(s)

5 Slice(s) of white bread, toasted

250 g Goat cream cheese

200 g Zucchini, finely diced

1 Onion(s), finely diced

5 Peperoni, finely sliced

30 ml Olive oil

Salt and pepper

Oregano

1 package Fresh strudel [filo] pastry

METHOD

1. Preheat the oven to 340 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the QimiQ Sauce Base with the egg. Add the bread and cheese and mix well.
3. Fry the zucchini, onion and peperoni in oil and season to taste. Drain well and allow to cool.
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 preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).