



CREAM CHEESE AND BELL PEPPER STRUDEL



QimiQ BENEFITS

- Problem-free reheating possible
- Fillings remain moist for longer
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Sauce Base
100 g	Cream cheese
1	Egg(s)
1	Egg yolk(s)
1 tbsp	Olive oil
1	Yellow bell pepper(s), finely diced
1	Green bell pepper(s), finely diced
1	Red bell pepper(s), finely diced
300 g	Potatoes, peeled and cooked, strained
100 g	Parmesan, grated
	Chives, finely sliced
	Salt and pepper
1 package	Puff pastry
1	Egg(s), to brush

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Mix together the QimiQ Sauce Base, cream cheese, egg and egg yolk.
3. Sauté the sweet peppers in hot olive oil. Let cool.
4. Add the sweet peppers, potato, parmesan and herbs to the QimiQ mixture and season to taste.
5. Line a loaf tin with baking paper (approx. 30 cm). Line with the puff pastry and leave an overlap to cover the filling.
6. Pour the filling onto the pastry, cover with the pastry overlap and brush with egg.
7. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
8. Tip out of the loaf tin and allow to cool for at least 20 minutes before serving.