



TUNA AND EGG FILO PASTRIES WITH LEMON DIP



QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and simple preparation
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 10 SERVINGS

FOR THE PASTRIES

125 g QimiQ Sauce Base

1 Egg yolk(s)

150 g Tuna in oil, drained

2 tbsp Lemon juice

Salt and pepper

1 package Fresh fillo pastry

40 ml Olive oil

4 Egg(s), hard boiled

2 Green onion(s), finely chopped

Cayenne pepper

FOR THE LEMON QIMINAISE (OPTIONAL)

250 g Qiminaise

OR

HOMEMADE QIMINAISE, BASE RECIPE ([HTTPS://RDB.QIMI.Q.COM/US/RECIPES/3668](https://rdb.qimiQ.com/us/recipes/3668))

50 ml Lemon juice

2 tbsp Chives, finely sliced

Salt and pepper

Cayenne pepper

METHOD

1. Preheat the oven to 360 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the pastries: mix together the QimiQ Sauce Base, egg yolks, tuna and lemon juice. Season 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 scallions 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: mix the ingredients together well and season to taste.