



SPICY CABBAGE STRUDEL



QimiQ BENEFITS

- Bake stable
- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 6 PORTIONS

270 g Puff pastry, 1 package

Egg(s), to brush

FOR THE FILLING

250 g QimiQ Sauce Base

100 g Onion(s), finely sliced

300 g White cabbage, finely shredded

100 g Carrot(s), rasped

Sunflower oil

1 tbsp Tomato paste

1 tbsp Paprika powder

2 tbsp Parsley

Salt and pepper

Caraway seed powder

Lemon peel, grated

100 g Low fat quark [cream cheese]

1 Egg(s)

METHOD

1. Preheat an oven to 360 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Fry the cabbage, onions and carrots in oil until soft. Add the tomato puree, paprika powder, parsley, seasoning and lemon zest and mix well. Allow to cool.
3. Mix together the QimiQ Sauce Base, quark and egg. Fold in the cabbage mixture.
4. Brush the pastry with the egg. Spread with the filling, roll into a strudel and lay onto a baking sheet lined with baking paper with the seam facing downwards. Brush the surface with egg and prick with a fork to allow steam to escape.
5. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).