



TOMATO, ROCKET LEAF AND PARMESAN STRUDEL WITH BALSAMIC DIP



QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

1 package Fresh filo pastry

FOR THE FILLING

250 g QimiQ Sauce Base
100 g Low fat quark [cream cheese]
100 g Parmesan, grated
1 Egg(s)
40 g Pine nuts, finely chopped
200 g Tomato(es), cored
100 g Arugula [Rocket leaf], roughly chopped
3 Garlic clove(s), finely chopped
2 tbsp Vinegar
Salt and pepper
Nutmeg
Sugar
50 ml Olive oil

FOR THE BALSAMIC DIP (OPTIONAL)

125 g QimiQ Classic, room temperature
125 g Tomato ketchup
125 g Sour cream 15 % fat
30 ml Balsamic vinegar
Salt and pepper

METHOD

1. Preheat an oven to 360 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the filling: mix together the QimiQ Sauce Base, quark, Parmesan, egg and pine nuts.
3. Add the tomatoes, rocket leaf and garlic and season to taste with the vinegar and seasoning.
4. Brush the 9 sheets of pastry with oil and layer 3 sheets top of each other to make 3 strudels.
5. Spread the filling onto the 3 sheets of pastry. Roll into strudels and seal well. Lay on a baking sheet lined with baking paper with the seams facing downwards and brush with oil. Prick with a fork to allow steam to escape.
6. Bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
7. For the dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.