



# POTATO STRUDEL WITH CREAMY CHEESE SAUCE AND SPINACH



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Quick and easy preparation
- Enhances the natural taste of added ingredients



20



easy

## Tips

Vegetable stock can be used instead of white wine.

## INGREDIENTS FOR 2 STRUDEL(S)

### FOR THE POTATO STRUDEL

<b>250 g</b>	QimiQ Sauce Base
<b>1 package</b>	Strudel pastry
<b>800 g</b>	Potatoes, cooked, peeled, squeezed
<b>4</b>	Egg yolk(s)
<b>1 package</b>	Cream cheese
<b>300 g</b>	White asparagus, cooked, cut into pieces
<b>1</b>	Red onion(s), diced
<b>1</b>	Garlic clove(s), finely chopped
<b>1 tsp</b>	Parsley, finely chopped
	Salt and pepper
	Nutmeg
	Butter, melted, to brush

### FOR THE CHEESE SAUCE

<b>250 g</b>	QimiQ Sauce Base
<b>150 g</b>	Cheese, grated
<b>125 ml</b>	White wine
	Salt and pepper
	Nutmeg, ground
<b>250 g</b>	Leaf spinach, blanched, chopped

## METHOD

1. Preheat the oven to 400 °F (conventional oven) and prepare the strudel pastry according to the instructions on the package.
2. Mix the potatoes together with the QimiQ Sauce Base, egg yolks, cream cheese, vegetables and herbs and season to taste with salt, pepper and nutmeg.
3. Place 2 pastry sheets for each strudel overlapping each other for approx. 2 cm. Brush with the melted butter and place the filling in a line along the edge of the pastry and roll into a strudel using a tea towel. Place on a baking tray lined with baking paper and bake in the preheated oven for approx. 20 minutes.
4. For the cheese sauce: bring the QimiQ Sauce Base together with the cheese and white wine to the boil. Season to taste with the salt, pepper and nutmeg and fold in the leaf spinach. Serve with the potato strudel.