



# CREAM CHEESE AND BELL PEPPER STRUDEL



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer



25



easy

## INGREDIENTS FOR 10 PORTIONS

<b>125 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Cream cheese
<b>2</b>	Egg(s)
<b>45 g</b>	Corn starch
<b>90 g</b>	Yellow bell pepper(s), finely diced
<b>90 g</b>	Green bell pepper(s), finely diced
<b>90 g</b>	Red bell pepper(s), finely diced
<b>300 g</b>	Potatoes, peeled and cooked, strained
<b>15 g</b>	Chives, finely sliced
<b>2 g</b>	Tarragon, finely chopped
	Lemon peel, finely grated
	Salt and pepper
<b>1 package</b>	Puff pastry
<b>1</b>	Egg(s), to brush

## METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Whisk QimiQ Classic smooth. Add the cream cheese, eggs and corn starch and mix well.
3. Fold in the bell peppers, potato and herbs and season to taste.
4. Line a loaf tin with baking paper (approx. 30 cm). Line with the puff pastry and leave an overlap to cover the filling.
5. Pour the filling onto the pastry, cover with the pastry overlap and brush with egg.
6. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
7. Tip out of the loaf tin and allow to cool for at least 20 minutes before serving.