



PIZZA STRUDEL WITH TOMATO DIP



QimiQ **BENEFITS**

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer
- Full taste with less fat content



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE STRUDEL

125 g	QimiQ Classic, room temperature
100 g	Pizza cheese, grated
2 tbsp	Corn starch
100 g	Mushrooms, quartered
0.5	Yellow bell pepper(s), finely diced
100 g	Green olives, sliced
2	Tomato(es), cored
1 tbsp	Capers, small
1 tbsp	Italian herb mix
	Salt and pepper
400 g	Fresh pizza dough, 1 package
15	Ham slice(s) 25 g each
	Egg(s), to brush
	Olive oil, to brush
	AP Flour, to dust

FOR THE TOMATO DIP (OPTIONAL)

200 g	Qiminaise
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OR

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

200 g	Tomato(es), cored
2 tbsp	Basil, finely chopped
	Salt and pepper

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the cheese and starch and mix well.
3. Fry the onions, drain well and add to the QimiQ mixture.
4. Add the tomato, paprika, olives and capers. Season to taste with the seasoning and herbs.
5. Prepare the pastry according to the instructions on the packet. Halve lengthwise to form 2 strips. Brush with egg and line with ham slices. Spread the filling onto the ham and roll up both strudels tightly.
6. Place onto a baking tray lined with baking paper with the opening facing down. Brush with oil and dust with flour. Prick with a fork a few times in order to allow the steam to escape whilst baking.
7. Bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
8. For the tomato dip: mix the ingredients together and season to taste.