



TOMATO, ROCKET LEAF AND PARMESAN STRUDEL WITH BALSAMIC DIP



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Problem-free reheating possible



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

100 g Low fat quark [cream cheese]

100 g Parmesan, grated

1 Egg(s)

3 tbsp Instant mashed potato flakes

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

1 package Fresh filo pastry

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. Whisk the unchilled QimiQ Classic smooth. Add the quark, Parmesan, egg, potato flakes and pine nuts and mix well.
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 preheated 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.