



# COURGETTE AND BELL PEPPER CUP STRUDEL WITH GOAT'S CHEESE



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Fillings remain moist for longer



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, room temperature

**1** Egg(s)

**2 tbsp** Corn starch

**5** Slice(s) of white bread, toasted

**250 g** Goat cream cheese

**200 g** Zucchini, finely diced

**1** Onion(s), finely diced

**5** Peperoni, finely sliced

**30 ml** Olive oil

Salt and pepper

Oregano

**1 package** Strudel or filo pastry

## METHOD

1. Preheat an oven to 340 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic smooth. Add the egg, corn starch, bread and cheese and mix well.
3. Fry the zucchini, onion and peperoni in oil and season to taste. Drain well and allow to cool. Add to the QimiQ mixture and mix well.
4. Cut each sheet of pastry into 4 squares. Brush 6 cups with oil and lay 2 to 3 pastry squares into every cup.
5. Pour the filling into the cups. Fold the pastry over the top and brush with oil.
6. Place on a baking tray and bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).