



TUNA AND EGG FILO PASTRIES WITH LEMON DIP



QimiQ BENEFITS

- Quick and simple preparation
- Fillings remain moist for longer
- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 10 SERVINGS

FOR THE PASTRIES

125 g	QimiQ Classic, room temperature
1	Egg yolk(s)
1 tbsp	Corn starch
150 g	Tuna in oil, drained
2 tbsp	Lemon juice
	Salt and pepper
1 package	Fresh fillo pastry
40 ml	Olive oil
4	Egg(s), hard boiled
2	Green onion(s), finely chopped
	Cayenne pepper

FOR THE LEMON DIP (OPTIONAL)

250 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))

50 ml	Lemon juice
2 tbsp	Chives, finely sliced
	Salt and pepper
	Cayenne pepper

METHOD

1. Preheat an oven to 360 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the pastries: whisk the unchilled QimiQ Classic smooth. Add the egg yolks, corn flour, tuna and lemon juice and mix well. Season to taste with salt and pepper.
3. Brush one sheet of pastry with oil. Halve lengthwise and place the two strips on top of each other. Repeat this procedure with the remaining sheets.
4. Spread the filling onto each strip of pastry. Top with 1/2 hard boiled egg and sprinkle with scallions and cayenne pepper.
5. Carefully roll up the pastries. Seal well and brush with oil. Prick with a fork to allow steam to escape.
6. Bake in the preheated oven for approx. 20 minutes (cover with tin foil to prevent burning if necessary).
7. For the lemon dip: blend the ingredients together until smooth and season to taste.