Winter vegetables Strudel

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Receitas de Natal	Médio	Fácil	Low	Select	4 pessoas

Ingredientes

- 100ml of Gallo First Crop 2019-2020
- 100g of carrots
- 100g of pumpkin
- 50g of leeks
- 100g of eggplant
- 100g of courgette
- 75g of red onion
- 100g of Paris mushrooms
- 5 sheets of filo pastry
- 1 tea cup of plant-based cream
- 2 dried tomatoes
- To taste: salt
- To taste: ground pepper

Method of preparation

1. Start by cutting all vegetables in same sized pieces, either in cubes or strips.
2. Stew the vegetables in olive oil by the following order: carrot, onion, leek and then the remaining vegetables, leaving the courgette for last. Season with salt and pepper.
3. Stretch the filo pastry sheets, brush with olive oil and sprinkle with salt and pepper.
4. Put the vegetables on top and roll it like a pie, careful to bend the borders so that the filling does not leak.
5. Cook in the oven at 175ºC for approximately 20 minutes.
6. Meanwhile, heat the plant-based cream and, when they are boiling, add the dried tomato in pieces and a few drops of Gallo's First Crop 2019-2020. In the end, blend everything with a hand blender.
7. Serve the struddle cut into big slices, drizzling with Gallo's First Crop 2019-2020 and a bit of sauce. Decorate with a slice of dried tomato.

Dicas do Chef

You can change which vegetables you use in this strudel, according to your taste.

Produtos utilizados

First Crop 2019-2020

Extra Virgin Premium Olive Oil

Veja também

Vegetariano *Médio* *Fácil*

Couve-flor no forno com molho de azeite e ervas

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