

## Asparagus Strudel



 22:06




**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro




**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
180 °C

-  Convection
-  00:30 | -
-  5

RECIPE

**Ingredients**

125 g	Ready to use Strudel dough
500 g	Green Asparagus
30 g	Pine nuts
1 slice	Basil
125 g	Mozzarella cheese
230 g	Curd
2 pcs	Eggs
2 tbs	Breadcrumbs
35 g	Butter
1 tbs	Salt
1 tbs	Pepper

**1. Food Preparation**

Chop the steamed asparagus in 2cm pieces and mix them with roasted pine nuts, chopped basil, Mozzarella cheese, curd, eggs, breadcrumbs. Spread out the strudel dough and brush it with the melted butter. Add the filling now and keep 3 cm space to the edges. Fold the edges inside and roll the strudel. Place the strudel on a black baking tray, and brush the surface with the rest of the butter. Put the tray in the preheated Convotherm.

**2. Cooking Instruction**

Lift the strudel with the help of a kitchen towel on the black tray, so that the strudel will not crack.

**3. Food Serving Instruction**

Serve the Strudel warm with a sweet mustard dip.