

## GRILLED VEGETABLE STRUDEL



### USED BRESC PRODUCTS



Bresc Mushroom mix  
450g



Bresc Smoked garlic  
puree 325g

### INGREDIENTS

8

- 200 g flour
- 100 g butter
- 100 ml water
- 60 g Bresc Mushroom Mix
- 20 g Bresc Smoked garlic puree
- 20 g olive oil
- 2 g salt
- 2 dl Hollandaise sauce
- 2 large carrots
- 1 courgette
- 1 aubergine
- 1 yellow sweet pepper
- 1 red sweet pepper
- ½ celeriac

### PREPARATION METHOD

Slice all the vegetables into ½-cm slices and grill them on both sides. Knead the flour, olive oil, salt and water to form a smooth ball. Brush the ball with olive oil and wrap in plastic foil. Leave to rest for about 20 minutes. Cover a table with a clean sheet. Dust the sheet with flour and roll out the pastry on it as thinly as possible. Slide the backs of both hands under the pastry, moving from the centre of the dough outwards to the edge. Draw out the pastry as thinly as possible. Melt the butter and mix it with the smoked garlic puree. Dab the grilled slices of vegetables as dry as possible and spread the mushroom mix on them. Place the slices on one half of the pastry and brush the remainder of the pastry with the butter mixture. Roll up the strudel as tightly as possible with the aid of the sheet. Place the strudel on a baking tray and brush it with melted butter. Bake the strudel at 190°C for 40 minutes. Serve the strudel with Hollandaise sauce.