



# Winter vegetables Strudel



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Médio



*Dificuldade*  
Fácil



*Custo*  
Low



*Com quem?*  
Select



*Nº de pessoas*  
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 175°C 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 strudel 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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