

Strudel of winter vegetables and Brugge d'Or



Ingredienten:

- 1 kg pumpkin, seeds and membrane removed
- 3 Jerusalem artichokes
- 1 parsnip
- 2 shallots
- 1 sheet puff pastry
- 1 tbsp cumin seeds
- 15 twigs of thyme, only the leaves + extra for finishing
- sea salt and black pepper
- 100 g Brugge Gold, cut into strips
- 1 egg yolk, beaten with a dash of milk.

Preparation:

- Preheat the oven to 180 °C.
- Clean the pumpkin, Jerusalem artichoke and parsnip and cut into cubes of approx. 1 x 1 cm.
- Bring slightly salted water to the boil and blanch the vegetables for 3 minutes. Strain, rinse with cold water and drain well. Dry with kitchen paper. Peel the shallots and cut into fine rings.
- Cut the puff pastry into a rectangle of approx. 30 x 20 cm. Place on a baking paper with the long side horizontally in front of you. Cut lightly into the dough (do not cut all the way through) at 1/3 and 2/3. Cut the outer sides every 1 cm to obtain strips on both sides.
- Place the vegetables in the middle of the dough. Scatter cumin and thyme over it. Season generously with salt and pepper. Place the Brugge Goud on top.
- Now close the strudel by folding it: start at the top and fold the left strip of dough diagonally over the filling. Then fold the right strip over it. Repeat until you are all the way down.
- Place the strudel with baking paper on a baking tray and brush with the egg yolk mixture.
- Bake in the preheated oven for 35 minutes until golden brown.
- Finish off the strudel with extra thyme and serve with a green salad.

4 personen
60 min
Main dish
2.5