



Parsley root cream strudel

WITH SPINACH AND PARMESAN CRÈME

INGREDIENTS FOR 10 PEOPLE

Parsley root cream strudel

- 350 g finely diced root parsley
- 50 g butter
- 20 ml white wine
- 80 ml cream
- 250 g white bread cut into cubes
- 250 g strudel pastry dough
- butter for glazing and frying
- 100 ml milk
- 60 ml cream
- 2 eggs

WIBERG products: 120 ml Vital vegetable stock
Himalayan salt pure coarse
Mixed pepper whole
Nutmeg whole
Spray-on oil

Spinach and parmesan crême

- 50 g finely diced scallions
- 40 ml white wine
- 60 ml cream
- 150 g spinach leaves, blanched
- 80 g finely grated parmesan cheese

WIBERG products: 20 ml Olive oil Extra Virgin
100 ml Vital vegetable stock
Himalayan salt pure fine
Peppercorn Cuvée spice mixture coarse
with Cubeb and Tasmanian mountain pepper

Garnish

- Foamed milk

WIBERG product: Peppercorn Cuvée spice mixture coarse with
Cubeb and Tasmanian mountain pepper

PREPARATION

Parsley root cream strudel

Sauté the parsley root in butter, deglaze with white wine, pour in the Vital vegetable stock, add the cream and reduce until thickened. Then season liberally, fold the white bread cubes into the hot mixture and leave to stand for 15 minutes. Stretch out the strudel dough, brush with butter, place the mixture on top and roll up. Brush the strudel with butter, place in a non-stick loaf tin sprayed with oil and bake in the oven for 15 minutes at 165 °C (15% steam). Pour classically made eggs royale on top and bake for another 20 minutes. Allow to cool for 12 hours, cut into slices and fry in butter on both sides.

Spinach and parmesan crême

Sauté the scallions in olive oil, deglaze with white wine and add the Vital vegetable stock and cream. Reduce a little, then add spinach and parmesan, season with Himalayan salt and Peppercorn Cuvée and purée.

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