

Char - Grilled Vegetable Strudel With Roquefort

Ingredients

- 6 Sheets Filo Pastry
- 50g Butter, Melted
- 75g Roquefort Cheese Sliced
- 1 Onion, Sliced Into Thin Wedges
- 1 Yellow Pepper, Deseeded & Cut Into 2.5cm Pieces
- 2 Red Peppers, Deseeded & Cut Into 2.5cm Pieces
- 3 Courgettes, Trimmed & Sliced Into 2.5cm Pieces
- 3 Tbsp Olive Oil
- Salt & Freshly Ground Black Pepper



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Method

- Preheat the oven to 200°C/Fan 180°C/Gas 6. Preheat a baking sheet to very hot. Heat a non-stick ridged grill pan or large frying pan until very hot.
- Mix the prepared vegetables together with the oil in a polythene bag or bowl, and toss so they are evenly coated. Sprinkle with salt and pepper.
- Char-grill the vegetables on the hot grill pan until they are coloured and tender (you may need to do this in batches). Set aside to cool.
- Place 2 filo pastry sheets lengthways on a work surface so they are slightly overlapping, to make a rectangle measuring about 35 x 33cm (14 x 13 in). Brush with melted butter, then place another 2 sheets on top widthways, again slightly overlapping. Repeat with another layer, brushing with butter in between.
- Spoon half the cooled char-grilled vegetables over the top third of the pastry about 7.5cm (3 in) from the edge and 5cm (2 in) from the sides. Arrange the cheese over the roasted vegetables, and top with the remaining vegetables, so the cheese will be a layer in the middle of the vegetables.

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Method

- Fold the base and the sides of the pastry in, and roll up to a sausage shape. Brush the strudel with melted butter.
- Carefully transfer to the hot baking sheet in the preheated oven, and bake for 20-25 minutes or until golden brown and crisp on top and underneath.
- Serve hot in slices with a dressed green salad and garlic bread.

