







## Chargrilled Vegetable Strudel with Roquefort

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 Prep Time ~ 25 min	 Cooking Time ~ 30-35
 Approx Cost ~£?	 Difficulty ~Easy
 Freeze ~ ?	 Serves ~6

Tip ~

### Ingredients

1 onion, sliced into thin wedges

1 small aubergine, cut into thin slices

2 red peppers, deseeded and cut into 2.5cm pieces

2 courgettes, trimmed and sliced into 2.5cm / 1 inch pieces

3 tbsp olive oil

6 sheets filo pastry

50g / 2oz butter, melted

75g / 3oz Roquefort cheese, sliced

### Method

- Preheat oven to 200C / 180C / Gas mark 6. Preheat a baking sheet to very hot.
- Heat a non - stick ridged grill pan or large frying pan until 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.
- Chargrill the vegetables on the hot grill pan until they are tender, you will need to do this in batches. Cool.
- Place 2 filo sheets lengthways on a work surface, slightly overlapping to make a rectangle measuring about 35cm x 33cm (14 x 13 inch).
- Brush with melted butter then repeat this process with the remaining 4 sheets of filo, brushing with butter between all layers.
- Spoon half the cooled vegetables over the top third of the pastry, about 7.5cm (3in) from the edge and 5cm (2in) from the sides.
- Arrange the cheese over the vegetables and top with the remaining vegetables, so the cheese is the layer in the middle.
- Fold the base and sides of the filo pastry in and roll up into a sausage shape. Brush the strudel with melted butter.
- Carefully transfer the strudel to the preheated baking sheet and bake for 20 - 25 minutes or until golden and crisp on top and underneath. Serve hot.