NORI-SEA SPAGHETTI-VEGETABLE STRUDEL

Serves 4:

1 ready to roll puff pastry

1 Nori leave ,12 dried sea-spaghetti, soak them in water for about 30 Minute, cook sea-spaghetti in water with 4 drops of Tabasco for about 20 Minutes (until they are soft)

100 g cream cheese,1 tbs Yogurt, 1 tsp vegetable stock powder, 2 tsp *Lehid Harbour Surf*.

½ Carrot grated, 1 small turnip grated, 1 small courgette grated, 1 spring onion, pinch salt, pepper

Method:
Preheat oven to 200 deg. C.

Mix yogurt, vegetable stock, *Lehid Harbour Surf*, salt, pepper and cream cheese together.

Spread ½ the mixture on top the enrolled puff pastry, and cover with the nori leave.

Add the grated vegetable on top.

Arrange the sea-spaghetti and cut onions over the vegetable.

Now roll up the pastry from the longer side. Bake in the oven 200 deg.C. for 45 min. Serve with pickled ginger, soy and sweet chili sauce