

Apple strudel (For 1 strudel)

Dough 500 g short pastry for the strudel

Stuffing 600 g apples
50 g sugar
50 g breadcrumbs roasted in butter
40 g sultanas
20 g pignons
2 tablespoon of rum
1 vanilla sugar
½ cinnamon powder
1 pn lemon zest, grated



Another 1 egg to brush
icing sugar to sprinkle

- Peel and core the apples, cut into small slices, and with the sugar, the breadcrumbs, the sultanas, the pignons, the rum, vanilla sugar, cinnamon and lemon peel mix.
- Preheat the oven.
- But the dough on a floured pastry board roll it out 40 x 26 cm and but them on a buttered baking sheet.
- Give the apple filling on the dough and wrap the pie with the dough.
- The strudel with the beaten egg spreading, decorate with the remaining strips of dough and bake in the oven.
- Sprinkling with icing sugar.

Baking temperature: 180 °C

Backing time: 35 minutes

Tip

- Serve it with vanilla sauce