

Apple Strudel



It is important to note that Apple Strudel consists of egg, gluten, butter, walnut, milk etc. Cross-contamination remains a possibility due to the utilisation of allergen-containing products at our facility. Thank you for your understanding.

Ingredients

Pastry

- 300g Plain Flour
- 1 Egg
- 10g Salt
- 2.5 Tbs Oil
- 120-150ml Water

Apple Filling

- 1.5kg Apple
- 125g Fresh Breadcrumbs
- 125g Butter, Melted
- 150g Raw Sugar
- 12g Ground Cinnamon
- 100g Raisins
- 50g Walnuts, Choppers

Vanilla Sauce

- 600ml Thickened Cream
- 600ml Milk (for step 1 of sauce)
- 200g Raw Sugar
- 1 Vanilla Bean
- 2 Eggs
- 1.5 Tbs Cornflour
- 150ml Milk (for step 2 of sauce)

Preparation

Pastry

1. Combine all Pastry ingredients together in the mixer except water. Use the dough attachment.
2. Add water slowly as the dough mixes until a smooth texture is achieved.
3. Remove dough from the bowl and let it rest in the fridge for 1 hour.

Apple Filling

1. Peel and cut apples into thin slices.
2. Combine all dry ingredients together in a bowl, then add the melted butter.
3. Leave to cool. Don't refrigerate as it will harden the apples.

Bringing it all together

1. Preheat the oven to 180 °C
2. Remove dough from the fridge and roll it out into a rectangle shape.
3. Cut it to size, brush with melted butter and place the apples and filling flat on the dough.
4. Carefully roll the dough lengthwise by using tea towel to push it into a strudel shape and then place on a baking tray. Brush with melted butter.
5. Bake for 25-30 mins until light brown.

Vanilla Sauce

1. Combine Thickened Cream, Milk, Sugar and Vanilla Bean in a pot, stirring until it comes to a boil and turn the heat on low.
2. Combine the eggs, cornflour and remaining milk into a bowl. Then pour into the main Vanilla Sauce mixture and stir until thickened and serve with the Apple Strudel.