

APPLE STRUDEL

Strudel dough: Work 250 - 300 gram fine flour with 50 ml oil, a pinch of salt and app.. 125 ml lukewarm water to a soft dough until it rolls off the hands. Form dough into a ball, brush with oil (works good if you wrap it with clear foil) and leave at least 2 hours under a warmed bowl. (Prepare your filling in this time)Maybe you change the bowl after one hour to a new warmed up (1)

.Take a cloth (linen) dusted with flour and roll out.(2) Then pull the pastry out by hand evenly in all directions. Work very careful! As soon you think, you could read a newspaper (3) under the stretched dough, stop pulling. If you will try it as our picture is shown, wrap the newspaper in plastic. (Take the page with the jokes, you'll have fun too)

You did a great job. Cut away the thick edge.

Filling: 1 kg ripe sour apples (this is not a joke!), 100 gram butter, 50 - 100 gram raisins, 250 gram sugar, 100 gram plain bread crumbs (don't take spiced bread crumbs!!) ground cinnamon if you like. Peel and core the apples, cut into thin slices. Dot the dough with melted butter (margarine works too), scatter bread crumbs and sugar over the dough, spread sliced apples over approximately 2/3 of the pastry and scatter raisins on the top.

(4)Roll the Strudel together with help of the cloth so that the bare 1/3 is rolled in last. Put the ends inside (5)- otherwise the filling will fall out. Finish rolling. (Without the newspaper!!!)

Place the Strudel on a baking tray, brush well with melted butter and bake the Strudel in the oven (165 - 175 Celsius) for 30 - 45 minutes until the Strudel is golden brown.**That was easy!**

The Strudel now needs a break for 10 to 15 minutes to cool down a little bit. In this time clean up the mess that you did. Cut down a portion from your nice looking Strudel, put icing sugar on it and.... enjoy!

Variation: Blueberries Strudel: Instead of the apples take fresh or frozen blueberries. Use a little bit more bread crumbs. Let down raisins and cinnamon.

There is a lot more you can fill into a Strudel. (Grapes, pears, peaches, apricots, pumpkin with apples, cherries,) Don't be scared, try it! Write us your success!

By the way: Don't forget to wash the cloth - otherwise you'll have a nice surprise next morning

