

Applestrudel

Preparation time 1,5 hours

Chilling 2 hours

Baking time 25-30 min

Oven temperature 200°C | 400°F

You Need

Dough

200g | 1 ³/₄ cups flour

2 tbsp sunflower oil

1 dash of salt

120 ml | ¹/₂ cup lukewarm water

1 tbsp oil to cover the dough before refrigerating



Filling

1 kg | 2,4 pounds apples, peeled, core removed, quartered and cut in slices

juice from 1 ¹/₂ lemons

80 g sugar

80 + 80 g butter

110 g ground almonds

50 g ground hazelnuts

1 tsp. ground cinnamon

Making the dough is the first step. Put all ingredients in a bowl and attach the dough hook, knead after combined another 5 minutes to allow the dough to become elastic and smooth.

Brush with some oil and refrigerate covered with cling wrap for about 2 hours.

Wash and peel the apples, quarter them and remove the core with the seeds. Cut slices and marinate in a clean bowl with the juice of the lemons.

In a little saucepan warm 80g of butter to be used to brush the dough with.

In another pan on medium heat roast the grounded nuts with the butter, season with cinnamon and sugar and set aside to cool.

The dough can be divided in two equal parts to make two smaller strudels. On a floured work surface roll out the dough until thin enough then lift off the dough and stretch it over the back of your hand pulling slightly, turning the dough round and round over your hand helping it to become thin like a sheet almost see through and as large as 2 sheets of A4 maximum. Spread a soft and slightly moist tea towel on your work surface and place the dough straight on it. Brush the entire upper side with butter, place half of our marinated apples on the first lower half, leave 3 cm a little over an inch to the edges free and cover with the roasted nut mix. Lift the left and right side and fold in to the middle to make the ends secure, brush the visible sides again with butter, this way they will stick and hold the filling in. Then take the tea towel and lift it from you with the dough and filling, roll it away from you, the filling will move a bit and with the last empty part of the dough close the strudel. Now the rolled strudel sits still on your tea towel. Line a form or a baking sheet with parchment paper and lift the tea towel carefully let the strudel roll softly on the paper. Do the last steps one more time and leave some space between the two strudels. Brush again with butter and bake until crisp and brown 25-30 minutes. Serve warm with some whipped cream and loads of powdered sugar.