



Apple strudel with vanilla sauce

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones 12

Apple strudel

600 g apples, Granny Smith
80 g sultanas
80 g hazelnuts, ground
60 g sugar
1 tsp cinnamon, ground
1 lemon

Peel and core the apples and cut into 2 mm thick slices. Zest and juice the lemon.
Add the sultanas, half the hazelnut meal, sugar, cinnamon, lemon zest and juice (to taste).
Mix until well combined.

100 g butter
4 sheets of filo pastry, approx. 39 × 36 cm

Soften the butter until spreadable.

Aire caliente con inyección de vapor (180 °C)

Place a filo sheet horizontally on the work surface and brush with butter. Sprinkle over 1 teaspoon of hazelnut meal. Repeat step and layer with all the pastry sheets.

Spread the apple mixture across the bottom half of the pastry stack, leaving 10 cm uncovered on left and right side.

Roll the strudel and fold in the ends underneath. Cover the baking tray with baking paper and lay the strudel on it. Put the tray into the preheated cooking space. Bake.

Introducir el producto de horneado

Aire caliente con inyección de vapor 180 °C durante 35 Min.

Vanilla sauce

500 ml milk
70 g sugar
1 vanilla pod
1 tbsp cornflour





1 egg

icing sugar, for sprinkling

Mix all the ingredients together and bring to the boil whilst stirring. Allow the sauce to simmer until it begins to thicken.

Serve warm with strudel.

Accesorios

Baking tray

Información complementaria

Creado el

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