Apple strudel with vanilla sauce

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

(Pre-)heat cooking space to 180 °C with Hot air + steaming

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.

Put the pastry in

Hot air + steaming 180 °C for 35 Mins

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.

Accessories

Baking tray

Additional information

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