Apple strudel with vanilla sauce

Рецепт від V-ZUG AT



готування	30 хв
Час готування	35 хв
Порції	12
Прилад	Combair-Steam SL з 2015 року

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.

Розігріти робочу камеру до 180 °C Гаряче повітря + зволожуюча пара

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.

Засунути страву для випікання

Гаряче повітря + зволожуюча пара 180 °C протягом 35 хв

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.

Аксесуари

Baking tray

Додаткова інформація

Складено	11.12.2019