

Apple Strudel

Ingredients:

- 60g Butter, Melted
- 2 Slices of White Bread to make 30g Fresh White Breadcrumbs
- 15g Flaked Almonds
- 4 Sheets of Filo Pastry
- Icing Sugar for Dusting



You will need a container to take your apple strudel home in.

Ingredients for Filling:

- 750g Cooking Apples, Peeled, Cored and Sliced
- 125g Sultanas
- 60g Blanched Almonds, Roughly Chopped
- 3 Tablespoons Light Muscovado Sugar
- ½ Teaspoon Ground Mixed Spice
- ½ Teaspoon Ground Cinnamon
- Grated Zest and Juice of 1 Lemon



Method:

1. Pre-heat oven to 150°C or Gas Mark 2.
2. Place the slices of bread in a food processor and pulse until breadcrumbs are made.
3. To dry breadcrumbs, spread the fresh crumbs evenly on a baking tray and place in the oven for 10 to 20 minutes. Using a fish slice, turn the crumbs gently halfway through cooking, until lightly golden-brown and dry.
4. Weigh out all the ingredients accurately.
5. Peel, core and slice the apples.
6. Remove the zest from the lemon, cut in half and juice using a lemon juicer.
7. To make the filling: mix together the apples, lemon zest and juice, light muscovado sugar, mixed spice, cinnamon, sultanas and almonds.
8. After the breadcrumbs have been removed from the oven, increase the oven temperature to 190°C or Gas Mark 5.
9. Place the butter in a small saucepan and place at the front of the hob, melt the butter on a low temperature.
10. Using a pastry brush, lightly brush 1 sheet of filo pastry with the melted butter.
11. Place the 2nd sheet of filo pastry on top of the 1st, brush with butter.
12. Place the 3rd sheet of filo pastry on top, brush with butter and place the final sheet of filo pastry on top and brush with butter.
13. Sprinkle the breadcrumbs over the top layer of filo pastry. Spoon the apple mixture along the middle of the pastry.
14. Fold the pastry to enclose the filling, turn over onto a baking tray and bend into a horseshoe shape.
15. Brush the strudel with melted butter and sprinkle with the almonds.
16. Bake for 40 to 45 minutes until the pastry is crisp and golden.
17. Dust with icing sugar.
18. Serve warm or cold.

