Apple Strudel

Ingredients:

60g Butter, Melted

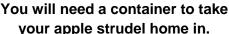
2 Slices of White Bread to make 30g Fresh White Breadcrumbs

15g Flaked Almonds

4 Sheets of Filo Pastry

Icing Sugar for Dusting





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

1/2 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.

