



Apple strudel with vanilla sauce



To prepare the filling

Mix all the ingredients together.

To prepare the strudel dough

Knead all the ingredients together and add the water gradually and slowly. Shape the strudel dough into a ball and brush it with vegetable oil. Wrap the dough in cling film and leave for 1 hour at room temperature. Dust the dough with flour and roll out using a rolling pin. Then continue to stretch the dough using the backs of your hands until it is wafer-thin. Brush with a little melted butter and spread out the filling in a line on one of the long sides. Leave a strip of around 5 cm and fold this strip inwards. Then place the strudel on a cloth and use the cloth to roll it up. Brush with butter and bake for around 20 minutes in the preheated oven at 200 °C with the hot air setting.

Rezept für 4

Ingredients for the filling

700 g Boskoop apples, peeled and cut into wedges
70 g flaked almonds, toasted
80 g sugar
1 tbsp cinnamon
30 g raisins
Juice of 2 lemons
100 g sweet breadcrumbs
25 g butter, melted

Ingredients for the strudel

dough
160 g flour
1 pinch of salt
2 tbsp vegetable oil
150 ml water, lukewarm
1 egg yolk
Butter, melted



To prepare the vanilla sauce

Heat the cream, milk, sugar and vanilla and stir in the egg yolk. Place all of the mixture into a cream siphon and pressurise with one capsule. Place the bottle in the oven for 20 minutes at 68 °C with the steam setting. Remove every 5 minutes and shake vigorously.

Anrichten

Cooking level

Preheated

Strudel dough, 20 minutes | Hot air setting at 200 °C

Vanilla sauce, 20 minutes | Steam setting at 68 °C

Ingredients for the vanilla

sauce

125 ml milk

150 ml cream

35 g sugar

¼ vanilla pod

100 g egg yolk