Desserts / Austria

Apfelstrudel



Apples with cinnamon and raisins in a dough stretched until it is transparent. It is pulled by hand, never rolled.

Time 105 min **Servings** 8

What you'll need.

- ☐ 250 g Strong flour
- ☐ 3 tbsp Neutral oil
- ☐ 100 g Sugar
- ☐ 80 g Raisins
- ☐ 120 g Butter
- ☐ 125 ml Warm water
- ☐ 1 kg Tart apples — thinly sliced
- ☐ 2 tsp Cinnamon
- ☐ 80 g Breadcrumbs
- ☐ 1 piece Lemon — juice and zest

Let's make it.

01 Knead a dough from the flour, warm water, oil and a pinch of salt for ten minutes, until smooth and very elastic. Oil it, cover it and leave it an hour.

02 Fry the breadcrumbs in half the butter until golden. Mix the apples with the sugar, cinnamon, raisins, lemon juice and zest.

03 Spread a cloth on the table, dust it with flour and stretch the dough with the backs of your hands from the centre outwards, until it is transparent. Trim the thick edges.

04 Brush the dough with melted butter, scatter the crumbs over a third of it and pile the apples onto them, leaving a border.

05 Roll it up by lifting the cloth — by hand the dough tears. Tuck the ends under, move it seam down onto a tray and brush with butter.

06 Bake at 190 °C for forty minutes, brushing with butter twice along the way. Serve warm, dusted with icing sugar.

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