



# VANILLA AND APPLE STRUDEL



## QimiQ BENEFITS

- Fillings remain moist for longer
- Can be frozen and defrosted without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



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easy

## Tips

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

## INGREDIENTS FOR 6 PORTIONS

**120 g** Fresh strudel [filo] pastry , 1 package  
Butter, to brush

## FÜR DIE FÜLLUNG

**125 g** QimiQ Classic Vanilla, room temperature

**700 g** Apple(s), grated

**60 g** Sugar

**1** Lemon(s), squeezed

**pinch(es)** Cinnamon

**60 g** Bread crumbs

**40 g** Hazelnuts, grated

## METHOD

1. Preheat the oven to 390° F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. Whisk QimiQ Classic smooth.
4. Add the grated apple, sugar, lemon juice, cinnamon, bread crumbs and hazelnuts and mix well.
5. Lay one sheet of filo pastry on a clean tea towel and brush with melted butter. Cover with a second sheet.
6. Spread one half of the apple mixture onto the pastry and roll into a strudel. Place with the seam downwards on a baking tray lined with baking paper.
7. Repeat this procedure with the remaining two sheets of pastry.
8. Brush with butter and bake for approx. 30 minutes in the hot oven.