



# APPLE STRUDEL WITH VANILLA SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- No additional binding necessary
- Mix the ingredients together cold, heat, ready to serve



30



easy

## Tips

Serve the apple strudel directly from the oven.

## INGREDIENTS FOR 2 STRUDEL(S)

**1 package** Fresh strudel [filo] pastry

**20 g** Butter, melted, to brush

Powdered sugar, to dust

## FOR THE FILLING

**1 kg** Apple(s), sliced

**1** Lemon(s), juice only

**100 g** Sugar

**2 tbsp** Vanilla sugar

**60 g** Raisins

**60 g** Bread crumbs

**40 g** Hazelnuts, grated

**1 tbsp** Rum

**1 pinch(es)** Cinnamon

**50 g** Butter, melted

## FOR THE VANILLA SAUCE

**125 g** QimiQ Classic Vanilla

**250 g** QimiQ Sauce Base

**50 g** Sugar

**2 cl** Rum

**1** Vanilla pod(s), pulp only

## METHOD

1. Preheat the oven to 350 °F (conventional oven). Pre-prepare the pastry according to the instructions on the package.
2. For the filling: mix the apples with the lemon juice, sugar, vanilla sugar, raisins, bread crumbs, hazelnuts, rum and cinnamon. Allow to melt the butter and add the apple mixture. Allow to stew lightly and allow to cool.
3. Place 2 pastry sheets for each strudel overlapping each other for approx. 2 cm. Brush with the melted butter and place the filling in a line along the edge of the pastry and roll into a strudel with the help of the tea towel. Place on a baking tray lined with baking paper.
4. Brush the strudels with the melted butter and bake in the preheated oven for approx. 35 minutes.
5. For the vanilla sauce: bring all ingredients together to the boil and allow to simmer until the required consistency has been achieved.
6. Sprinkle the apple strudel with icing sugar and serve with the vanilla sauce.