



# VIENNESE APPLE STRUDEL

## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Full creamy taste with less fat and cholesterol
- Guaranteed to succeed
- All natural, contains no preservatives, additives or emulsifiers



25



easy

## INGREDIENTS FOR 12 PORTIONS

**120 g** Strudel or filo pastry, 1 package

**20 g** Butter, to brush

## FOR THE FILLING

**125 g** QimiQ Sauce Base

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

**100 g** Hazelnuts, grated

**60 g** Sugar

**50 ml** Lemon juice

**pinch(es)** Cinnamon

## FOR THE CRUMBS

**60 g** Bread crumbs, roasted

**40 g** Hazelnuts, grated

## METHOD

1. Preheat the oven to 320° F (convection).
2. Pre-prepare the pastry.
3. For the filling add the QimiQ Sauce Base to the sliced apple, hazelnuts, sugar, lemon juice and cinnamon and mix well.
4. For the crumbs, add the bread crumbs to the grated nuts and mix well.
5. Lay one sheet of pastry onto a tea towel and brush with melted butter. Top with a second sheet of pastry, slightly displaced. Brush with butter and sprinkle with half of the crumbs. Place half of the apple mixture in a line along the edge of the pastry and roll into a strudelbrush with melted butter with the help of the tea towel. Place on a baking sheet lined with baking paper and.
6. Repeat this procedure with the remaining pastry and apple filling to make two strudels.
7. Bake in the hot oven for approx. 35 minutes.