



Let's Eat The World - Apple Strudel - Austria

*"Cream coloured ponies and crisp apple strudels
Doorbells and sleigh bells and schnitzel with noodles
Wild geese that fly with the moon on their wings
These are a few of my favourite things"*

Not just the sound of music is a favourite thing but Apple Strudel too. There seems to be some debate as to whether Strudel is Austrian, German or Hungarian. Popular in the 18th century in Vienna it consists of butter layered pastry. Try this version with filo pastry for a twist.

- 750g/1lb 10oz Bramley apples, peeled, cored, quartered and sliced
- 1½ tsp ground cinnamon
- ½ unwaxed lemon, zest only
- 2 tsp lemon juice
- 100g/3½oz golden caster sugar
- 75g/2½oz raisins
- 95g/3¼oz butter
- 40g/1½oz white breadcrumbs
- 6 large sheets filo pastry
- 1 tbsp icing sugar

1. Preheat the oven to 190C/170C Fan/Gas 5. Line a baking tray with baking parchment.
2. Mix the apples with the cinnamon, lemon zest and juice, sugar and raisins. In a small frying pan, melt 20g/¾oz butter and fry the breadcrumbs until golden-brown, then add to the apple mixture.
3. Melt the remaining butter in a pan. On a clean, dry tea-towel lay a sheet of the filo and brush with some of the melted butter. Lay another sheet on top and repeat until you have used all of the filo.
4. Pile the filling along the length of the pastry along one side about 2-3cm/1in from the edge and using the tea-towel to help you, roll the pastry up to enclose the filling. Tuck the ends in and roll seam-side down onto the lined baking sheet. Brush with the remaining melted butter.
5. Bake for 40-45 minutes, until golden-brown. Leave to cool to room temperature and dust with icing sugar. Slice and serve with cream, ice cream or custard.