



Apple Strudel with Homemade Pastry

1 hour 30
minutes

Hands on

10
Portion(s)

2
Difficulty



Method

For the filling

- Boil the raisings for 2 minutes in a little water.
- Strain and cool in cold water. Strain again and place in a bowl lined with kitchen paper.
- Peel the apples, remove the pits, and using a very sharp knife or a mandolin slicer, cut in very fine 2mm slices.
- Place the apples in a bowl with the lemon, sugar, cinnamon, nuts and raisins and mix well.

For the phyllo

- Pre-heat the oven to 180* C (350* Fan).
- Toss all the ingredients for the phyllo into the bowl of the mixer, and knead with the hook until the dough no longer sticks to the sides of the bowl and is soft and malleable.
- Let it rest for 30 minutes.
- Sprinkle some flour on a work surface and unfold the dough into a 60 x 30 cm sheet using a rolling pin. We suggest you place the dough on a piece of clothing (like a sheet or towel) so that it's easier to fold.
- Place the shorter side of the phyllo, parallel to the side of the table, closer to you.
- Spread the filling evenly on the phyllo.
- Start rolling the phyllo like a sausage using the towel, pressing lightly so that it becomes a bit firm.
- Transfer the roll to a baking tray lined with grease-proof paper and bake for 40-50 minutes.
- When ready, transfer from the baking tray to a rack and allow to cool well.
- Cut in slices and serve with whipped cream.

Ingredients

For the filling

- 3 apples, large
- 120 g raisins
- lemon juice, of 1 lemon
- 100 g granulated sugar
- 1 teaspoon(s) cinnamon, powder
- 50 g almond slivers, sliced
- [whipped cream](#), for garnish

For the dough

- 300 g all-purpose flour
- 2 tablespoon(s) olive oil
- 150 ml water, lukewarm
- 50 g granulated sugar
- 1 teaspoon(s) vinegar
- 1 teaspoon(s) cinnamon, powder
- 1/4 teaspoon(s) salt

Διατροφικός πίνακας

Nutrition information per portion

306 Calories (kcal)	7.1 Total Fat (g)	1.4 Saturated Fat (g)	54.0 Total Carbs (g)
15%	10%	7%	21%
31.7 Sugars (g)	5.0 Protein (g)	2.9 Fibre (g)	0.04 Sodium (g)
35%	10%	12%	1%