

Apple Strudel



Ingredients

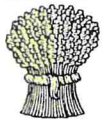
Description	Ptn	10ptn	50ptn	100ptn	200ptn
Filo Pastry	15 g	150 g	750 g	1.5 kg	3 kg
Cooking Apples	63 g	625 g	3.13 kg	6.25 kg	12.5 kg
Caster Sugar	10 g	100 g	500 g	1 kg	2 kg
Cinnamon	1 g	5 g	25 g	50 g	100 g
Raisins	4 g	40 g	200 g	400 g	800 g
Butter	5 g	50 g	250 g	500 g	1 kg

Method

Pre-heat oven to 180c.
 Peel and finely dice the Apples.
 Mix the Apples, Cinnamon, Sugar & Raisins together.
 Lay out a sheet of greaseproof paper, approx 12inch x 16 inch.
 Take 2/3 sheets of Filo pastry brushing each with melted butter and lay onto the grease proof paper, overlapping slightly.
 Repeat this procces 3/4 times.
 Spoon the Apple mixture over the Filo pastry spreading evenly leaving a 4cm gap at the edge.
 Fold the pastry from the gap over the apple and continue to roll using the paper to help.
 Bake until golden. Slice and serve with custard.

Assembled Tags

SO₂



Contains Sulphur Dioxide & Sulphites > 10mg/Kg

Contains Wheat