

## Applestrudel



 47:05




**This recipe is available for:**

- Convotherm mini


**Accessories:**


1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
170 °C

 Combi-steam

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RECIPE

### Ingredients

1,2	kg	fresh apples chopped in small cubes
80	g	Sugar
1	pcs	big layer of fresh puff pastry or strudel pastry
1	pcs	Vanilla pod
1	tbs	grounded cinnamon
2	tbs	fresh lemon juice
100	g	Raisins
2	tbs	rum
50	g	grounded almonds
50	g	Butter

### 1. Food Preparation

Mix all the ingredients together. Roll out the pastry and cover it with the apple mixture. Keep the edges free from filling. Melt the butter and brush it on the edges. Roll up the strudel and place it on the baking tray. Brush the surface of the strudel with the melted butter. Bake the strudel in the preheated Convotherm. After baking, let the Strudel rest for a while, so that the apple juice/sugar can set.

### 2. Cooking Instruction

If you are doing more trays of Apple strudel, than you should use Convection air instead of combi. This will help that the surface of the strudel doesn't crack.

### 3. Food Serving Instruction

Serve the strudel in thick slices, still slightly warm, with whipped cream or vanilla sauce.