

Applestrudel



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This recipe is available for:

- Convotherm mini

Accessories:

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

P R O F I L E

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

Stage 1
170 °C

Combi-steam

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2

R E C I P E

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 ground cinnamon
- 2 tbs fresh lemon juice
- 100 g Raisins
- 2 tbs rum
- 50 g ground 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.