German Apfelstrudel

Serves 8

Ingredients

- 300gr Flour
- Pinch of Salt
- 5 tbsp. Oil
- 150ml lukewarm Water
- 50gr Butter
- 50gr Sultanas
- 4 tbsp. Rum
- 50gr minced Almonds
- 100gr Butter
- 50gr Bread, crumbs
- 80gr Sugar
- 1 tsp. Lemon zest
- 4 tbsp. Lemon juice
- 900gr Apples
- ½ tsp. Cinnamon

Instructions

Step 1:
- Mix together flour, salt, 4 tbsp. oil, 150ml lukewarm water
- Knead dough until smooth, no longer than 8 min, then form into a ball
- Rub remaining oil onto the ball and place on a plate
- Heat some water in a pot large enough to cover the plate, then throw away water
- Place the hot pot upside down on top of the plate and cover the dough for at least 30 min

Step 2:
- Mix sultanas with rum and heat until liquid is absorbed
- Roast almonds in a pan without oil or butter until golden, then put aside
- Melt 40g butter in a pan and add bread crumbs to roast
- Add 40g sugar and let mixture cool down

Step 3:
- Peel apples, take out seeds and cut into pieces of 5mm
- Mix apples with lemon zest, lemon juice, sultanas, almonds, remaining sugar, cinnamon, salt.

Cook: Sue Chung Hoon Yoo
Sweet, easy, inexpensive.
Step 4:

- Preheat oven to 180 C
- Melt remaining butter and put aside
- Put some flour on a big kitchen towel and roll out dough on the towel
- Lift up dough with both hands and pull apart with back of your hands (approx. 60cm x 60cm)
- Put dough back on the kitchen towel and brush some of the melted butter on top of it until evenly covered
- Distribute bread crumbs over the dough, leaving a rim of around 3 cm
- Distribute apple mixture on the crumbs, leaving the same rim
- Fold the rim on the right and left side onto the filling
- Use kitchen towel to lightly roll up the dough (like a burrito)
- Line baking tray with baking paper and place the Strudel with the seam side onto the tray
- Brush remaining butter onto the Strudel
- Bake for 30-35 min
- Sprinkle icing sugar over the Strudel after taking it out from the oven
- Enjoy with Vanilla sauce or Vanilla ice cream