

Apple strudel (Desserts)



Preparation

Soak the raisins in warm water. Peel the apples, core them, and then cut them into cubes. Coarsely chop the nuts. Roll out the dough and prick it with a fork. Spread the dough with your favourite jam, but don't overdo it. Arrange the apples in the centre, then add the nuts, drained raisins, brown sugar, breadcrumbs, and cinnamon. Fold over and seal the dough, and bake at 180°C for 40 minutes after brushing well with egg yolk.

Tips

Although our version of apple strudel suggests that it is rich enough on its own and does not need to be served with any accompaniment, you could certainly add some whipped cream or ice cream to make it even more delicious.

Trivia

Despite the fact that apple strudel is considered a specialty of the Trentino Alto Adige region of Italy, in fact the origins of this dessert are to be found in distant Turkey.

Information

Preparation 60 minutes

Total Time 40 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Puff pastry (A packet of ready-made puff pastry)

Jam (A tablespoon of your favourite jam)

Raisins (2 tablespoons of soaked and drained raisins)

Almonds (A few peeled almonds)

Hazelnuts (A few hazelnuts)

Walnut (A few walnuts)

Breadcrumbs (A tablespoon of breadcrumbs)

Brown sugar (Two tablespoons of brown sugar)

Cinnamon (Half a tablespoon of cinnamon)

Apples (Two apples)

Egg yolks (An egg yolk)

