

Apple strudel



Ingredients

Ingredients for 10 servings:

1 kg Ardo apple slices
1 kg Ardo diced apples
100 g raisins
1 dl brown rum
100 g butter
2 sheets of puff pastry
2 eggs
Cinnamon
1 vanilla pod
Powdered sugar
3 dl vanilla sauce

Preparation

1. Soak the raisins in the brown rum.
2. Sauté the apple slices and apple cubes in butter, add the soaked raisins and the vanilla, and season with some cinnamon.
3. Stew until the apples are tender and let them cool.
4. Cover the puff pastry sheets with the cooled apples, fold closed, and brush with the beaten eggs.
5. Bake in a preheated oven at 180°C (356°F) for 25-30 minutes.
6. Serve warm with the vanilla sauce.

Allergens

Egg

Gluten

Milk



We preserve nature's gifts