

Ingredients 6 Portions

= Kotányi Produkte

For the filo pastry

200 g	Flour, smooth
125 ml	Water, lukewarm
1 tbsp.	Sunflower oil
1 pinch	Table Salt
	Flour for dusting

For the apple filling

1.5 kg	Sour apples
150 g	Granulated sugar
150 g	Breadcrumbs
80 g	Butter
50 g	Raisins
1 tbsp.	Bourbon Vanilla Sugar
2 tbsp.	Apple Strudel Seasoning Mix
120 g	Butter, melted

For the vanilla sauce

500 ml	Milk
80 g	Powdered sugar
5	Egg yolks
1 pcs.	Bourbon Vanilla Pods, Whole

Apple strudel with vanilla sauce

90–100 Min

Preparation

1. Form the flour into a pile on a work surface. Make a well in the flour, add the salt and oil, gradually add the water and knead into a smooth dough.
2. Gently brush the dough with oil, cover with saran wrap and leave covered for around 30 minutes.
3. For the apple filling, toast the breadcrumbs in hot butter until golden-brown and allow to cool.
4. Peel and chop the apples into small pieces, then combine with the granulated sugar, vanilla sugar, apple strudel seasoning mix, raisins and rum.
5. Spread out a dish towel on a table and dust with flour.
6. Roll out the dough on top, brush with melted butter and leave to rest briefly.
7. Then stretch the dough out evenly using the backs of both hands, and trim the edges
8. Brush the stretched filo pastry with melted butter, sprinkle with the breadcrumb mixture and arrange the apples on top.
9. Roll up very tightly and seal the ends. Then place the strudel on a baking sheet lined with baking parchment, brush with melted butter and bake at 180°C (356°F) for around 45 minutes.
10. For the vanilla sauce, scrape the seeds out of the vanilla pod and boil the milk with the seeds and the empty pod.
11. Beat the egg yolk with the powdered sugar until fluffy and stir into the hot milk. Remove the vanilla pod from the milk. Heat while stirring constantly, serve with the strudel and enjoy!

HINT: Lift up a small amount of mixture with the spatula and blow on it – if ridges form, the sauce has the right consistency.