



Iced apple strudel with honeyed dates

🕒 20–30 Min   

Preparation

- 1 Separate the eggs and beat the egg white until the mixture forms stiff peaks. Beat the sugar with the egg yolk and apple strudel seasoning, mix over a bain-marie until fluffy, then leave to cool.
- 2 Beat the whipping cream until it forms stiff peaks, then place in the fridge. Combine the cold egg yolk mixture with the grated apples and lemon juice.
- 3 Fold in the cream and egg white one after the other. Place the mixture in a square baking pan (1 cm high) and freeze for around 12 hours.
- 4 Once the mixture is frozen, slice into strips measuring 2x5 cm, wrap with the filo pastry and fry briefly in hot oil until golden-brown. Leave to drain, then sprinkle with powdered sugar.
- 5 Combine the quartered dates with honey, nuts and candied oranges, and sprinkle over the plates. Finally, top with the chopped pistachios.

Ingredients 4 Portions

🔥 = Kotányi Produkte

4	Eggs
250 ml	Cream
65 g	Sugar
1	Organic lemon (juice and zest)
200 g	Apples, grated
1 pkg.	Filo pastry
6 pcs.	Organic dates
3 tbsp.	Honey
2 tbsp.	Candied oranges
1 tsp.	🔥 Apple Strudel Seasoning Mix
1	Handful of pecan nuts
1	Handful of chopped pistachios
	Powdered sugar to decorate

