

# BEER STRUDEL

## INGREDIENTS

1lb flour  
pinch of salt  
1/2 lb lard  
15 tbsp. dark beer  
2 oz breadcrumbs  
2 oz butter  
1 oz sugar  
1 tsp. cinnamon  
1 tsp. allspice  
walnuts  
raisins soaked in any sweet liquor  
6-8 peeled and cored apples, thinly sliced

STRUDEL  
WITH APPLES,  
RAISINS AND  
WALNUTS  
♥

## PREPARATION

1. Sieve flour, add a pinch of salt and grate the lard into a bowl. Add beer (don't drink it all!), work into a dough and shape it into a bun. Preheat a pot, put the bowl with the dough in the pot, cover it and let the dough rest for about 30 minutes.

2. Melt butter in a pan, add breadcrumbs, cinnamon and sugar and toast the mixture. Let it cool. You can finish the beer in the meantime.

3. Divide the dough into 2 halves and roll each half with a rolling pin until thin. Sprinkle each sheet with the cold breadcrumb mixture and top with thinly sliced apples, walnuts and raisins (making a rectangular shape). Wrap them up. Place them carefully on a baking sheet, bake at about 350° F for 55 minutes (until golden)

4. Post a selfie with you eating the strudel with the #tasteofprague hashtag! We love those. Thanks!



#TASTEOPRAGUE  
#STRUDEL

