

Apple strudel

Ingredients for 4 people

1 roll	filo pastry
4-5	apples, depending on size
100 gr.	ground hazelnuts
150 gr.	light raisins
1 pot	crème fraîche
½ tsp.	cinnamon
4-5 tblsp.	sugar (depending on how sweet the apples are!!)
	approx. 200gr. strawberries or seasonal fruits
1	egg
	yolk lemon
	chocolate streusel to garnish
	ice cream




Preparation

1. Wash the strawberries and purée with a hand-held blender and if necessary add some sugar and cognac (or rum, depending on your preference).
2. Grate all the apples with a rösti grater and mix in a bowl together with the cinnamon, sugar, raisins and the juice of half a lemon.
3. Roll out the filo pastry and sprinkle the centre with the ground hazelnuts, then place the apple mix and the crème fraîche on the pastry.
IMPORTANT there must be enough pastry left over at the end to cover the strudel.
4. Seal the strudel mix inside the pastry and coat with egg yolk

Preparation on the barbecue

Bake at lowest temperature (approx. 200°) for approx. 30-40 minutes

For the gas kettle barbecue

Funnel	normal position
Lid	closed
Barbecue accessories required	grill / pizza plate
Pre-heating	5 min. on highest level    with de lid closed.