

# APPLE & CHERRY STRUDEL

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## INGREDIENTS

### STRUDEL PASTRY

300g cake flour  
1 tsp salt  
2 egg yolks  
3 tbsp sunflower oil  
125ml water

### Strudel Filling

125gms fresh white breadcrumbs  
100g butter  
750g Granny Smith apples (peeled, cored and thinly sliced)  
150g cherries, pitted  
125g light brown sugar  
50g flakes toasted almonds  
1 tsp cinnamon  
100g melted butter  
Runny honey to glaze

## METHOD

### Strudel Pastry

#### Step 1

Sift the flour and the salt into the bowl, in a separate large bowl combine the eggs, water and sunflower oil.

#### Step 3

Make a well in the centre of the flour and add the liquid, bring together into a ball and transfer to the counter

#### Step 4

Knead until a soft smooth dough has been formed, about 15 minutes. Wrap in cling wrap and set aside for 30-minutes

#### Step 1

Preheat the oven to 200C. In a frying pan fry the breadcrumbs with the butter until golden brown, Remove from heat and transfer to a bowl.

#### Step 2

Peel the apples and slice them into very thin slices in a large bowl.

#### Step 3

Add the breadcrumbs, sugar, almonds, cinnamon and breadcrumbs to the apples. Mix very well using your hands to ensure the breadcrumbs coat all the pieces of apple

#### Step 4

Lightly flour a very clean tablecloth. Gently roll out the dough and then stretch it out with your hands. Stretch the dough until it reaches a 60cm square piece. Then using a knife trim the edges.

#### Step 5

Brush the dough with the melted butter, reserving some to glaze the outside.

#### Step 6

Scatter the filling evenly over the dough, and then using the tablecloth as a guide, roll up the strudel into a long roll

#### Step 7

Transfer the strudel to a greased baking sheet and glaze with the remaining butter. Bake for 40-minutes until the strudel is golden brown and cooked through.

#### Step 8

Remove the strudel from the oven and glaze with a little honey, serve warm with a simple custard

# THE COOKERY

by The Secret Jozi Chef