

## Classic Apple Strudel



### **Strudel dough**

- 250g flour
- 2g salt
- 50g eggs,
- 100g lukewarm water
- 20g oil

Mix all the ingredients and knead them into a soft dough. Form the dough into a ball, brush with oil and let sit for 60 minutes. Roll the dough out into a round disc on a floured cloth and brush with melted butter. Hand-pull the dough to tissue thin.

### **Buttered breadcrumbs**

- 100g breadcrumbs
- 50g butter
- Melt the butter in a heated pan, add the breadcrumbs and cook until golden brown.
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### **Filling**

- 150g buttered breadcrumbs
- 140g fine crystal sugar
- 8g cinnamon

- 1kg peeled-cored-sliced apples

Mix ingredients thoroughly. Spread the filling on the hand-pulled dough, trim the edges of the dough. Using the cloth as support, carefully roll up the dough. Cook on a buttered baking tray at 190 degrees centigrade until golden brown.