

Typ: Verschiedenes

Quelle: Monikas Kochbuch

Bemerkungen:

Zutaten:

Apples	
Melted margarine	
Raisins (optional)	
Sugar	
Frozen Fillo dough leaves	Nutmeg
Margarine	Cinnamon
Plain breadcrumbs	Ground cloves

Rezept:

Defrost Fillo dough according to package - this will probably take overnight. Prepare all ingredients before opening the thawed-out Fillo dough. Peel, core and finely chop the apples - this takes a lot of time and extra help is appreciated, one needs a lot of apples to make several strudels at one time. Melt about 1/2 cup of margarine in a big frying pan and add about 1 1/2-2 cups of plain breadcrumbs, fry them stirring constantly until they are lightly browned. Remove from heat; set aside. In a small pot melt another cup of margarine; set aside. Mix .. together 2 cups of sugar and a small sprinkling each of the nutmeg, cinnamon, ground cloves. fIK Put foil on cookie sheets and spray with Pam. When all this is prepared, very carefully open and handle the Fillo dough. Place it opened up on a kitchen cotton cloth (not a terry cloth) that is ever so lightly dampened - 1 use a water spray bottle - and cover it with another very slightly damp cotton cloth. Keep remaining Fillo leaves covered, they dry out very fast and then they are as brittle as glass.

Take out one Fillo leave and place it on yet another cotton cloth. With a large water color paint brush - which you have washed beforehand and kept "for cooking purposes only" in your kitchen, hidden away so nobody can find and borrow it to paint housewalls, pictures or model airplanes! - where was I? yes, with a paint brush you gently and quickly brush some melted butter over the Fillo leave, you don't have to cover all the surface but cover the edges well so they will later bend easier. Then lightly sprinkle a very little bit - about one handful - of the fried breadcrumbs over the margarine-painted Fillo leave and about 1 tablespoon of the spicy sugar. Place the next Fillo leave on top of this and repeat. Place a third Fillo leave on top of this and repeat. Place a fourth and final Fillo leave on top, brush it with the melted margarine and then cover it with a 1 to 1 1/2 inch layer of chopped apples and a handful of raisins if you use them. Do not place any apples on the side edges that will be folded under. Then sprinkle with breadcrumbs and sugar - the apple mass will take more breadcrumbs and sugar than the empty Fillo leaves - and with the help of the cotton cloth the whole thing is sitting on, carefully roll it up. Very carefully slip it onto the foil-covered cookie sheet so that the seam of the Strudel is on the bottom. Fold edges under. Brush with melted butter and bake in a 400 "oven for about 30 - 45 minutes until browned.

Sprinkle with powdered sugar and serve with whipping cream. Good warm or cold. Always make several strudels at once and freeze the ones not used after they have cooled. I use the foil that covers the cookie sheets to fold it over the strudel - add more foil if necessary - to pack it up for the freezer, but do not cover the strudel with anything while it bakes.