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Apple Strudel

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Preparation
40'



Serves
4

Ingredients

- 6 apples/nectarines (peeled, halved and cored)
- 8 sheets phyllo pastry
- 100gr butter

SYRUP:

- 1 cup raisins
- 1 cup brandy
- 50 grams butter
- 1 heaped tablespoon fresh ginger (grated)
- 2 cups orange juice
- 1 cup caramelized sugar
- 1 teaspoon cinnamon
- 6 cloves
- Rind of 1 orange

Execution

Place all syrup ingredients into a saucepan and simmer on medium heat for 10 minutes. When syrup has reduced, add fruit and allow to simmer on low heat for 10 minutes and then cool.

Butter one sheet of phyllo pastry and place a second sheet on top of the first and butter. Place a quarter of the filling on the one edge and roll in to a strudel.

place strudels into a buttered baking tray.

Sprinkle with water.

Bake for approximately 20 minutes, uncovered, in a pre-heated, fan-assisted oven at 200°C.

Serve immediately with the remaining syrup.

WRAPPED CRISSINI:

Cut parma ham in half, lengthwise & wrap one piece around each crissini.