

Ingredients needed for: ____/____/____ Name: _____

STRUDEL

Ingredients

100g strong flour
Pinch salt
1 egg
15g SOFTENED butter
40ml HOT water
Oil

(For filing: 2 tins cherries + 2tbsp cornflour or 3 Bramley apples + 100g sugar and 2tbsp cornflour).

Equipment

Clean dry tea towel
Large bowl
Rolling pin
Sieve
Baking tray
Baking paper

Method

1. Preheat the oven to 180°C.
2. Sieve the flour and salt into a large bowl and make a well in the centre.
3. Add the egg, softened butter and water. Work into the flour to form a dough.
4. Knead until a soft, elastic dough forms. Cover with cling film and leave to rest for 20 minutes at room temperature for the gluten to fully develop.
5. ***Make the filling: for cherry filling – drain the liquid from the cherries and mix together with the cornflour. For the apple filling: peel and dice the apples (1cm) and stew in a pan until softened (5-10 mins). Leave to cool slightly then stir in the cornflour.***
6. Once rested, roll out the dough into a large rectangle (A4 size) and place onto the clean tea towel.
7. Brush the surface with a little oil.
8. Carefully lift and stretch the dough until it forms a thin sheet, covering the tea towel. Use the backs of your hands so that you do not tear holes in it.
9. Spread over the filling to within 1cm of the edges.
10. With help from the tea towel, roll up the strudel from the short edge and seal the ends.
11. Place on a tray lined with baking paper and bake for 35-40 minutes until golden and crisp.