

Apple Strudel Roll

Makes 2 strudels / Serves 12

8 green apples, peeled and sliced
¼ cup water
¼ cup brown sugar
juice of ½ lemon
50g butter
¾ cup dried breadcrumbs
1 teaspoon cinnamon
½ teaspoon ground cloves or mixed spice
¾ cup raw sugar
12 sheets filo pastry
180g unsalted butter, melted, for brushing
icing sugar, for dusting

Combine apples, water, brown sugar and lemon juice in a saucepan, bring to the boil and simmer covered for 10-15 minutes until apples are tender. Drain and cool.

Melt butter in a frypan and fry breadcrumbs, stirring continually, until golden brown. Mix in cinnamon, cloves and raw sugar and cool. Brush 6 sheets of filo pastry with melted butter, layering on top of each other as you go. Spoon half the breadcrumb mixture along the length of the pastry and top with half the apples. Roll up to enclose the filling into a log shape, folding in the edges. Brush liberally with melted butter. Repeat with remaining pastry, breadcrumbs and apples to make two strudels. Bake at 200°C for 25-30 minutes until golden brown. Serve warm or cold with cream or ice cream, dusted with icing sugar.

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