RECIPE

Strudel: 250g flour Type 700, 2g salt, 1 egg, 100g lukewarm water, 20g oil. Mix all ingredients to a soft dough and knead it until it loosens from hands and table. Form it to a ball and let it rest in vegetable oil for 30 minutes. Put the dough on a flour-covered linen cloth and roll it in a rectangular shape. Extend it on the back of your hands to a waferthin layer.

Butter-breadcrumbs: 100g butter-breadcrumbs, 50g butter. Heat the butter in the pan, add the breadcrumbs and roast them until they take on a gold-brown shine.

Cinnamon sugar: 140g sugar, 10g cinnamon. Mix the ingredients.

Filling: 150g butter-breadcrumbs, 150g cinnamon sugar, 170g raisins, 10g lemon juice, ca. 1kg peeled sour apples – cored and sliced, a shot of rum. Mix all ingredients well. You can also use 1 tin (800g) of the original Old-Viennese Apple Strudel Filling from the Hofbackstube Schönbrunn the imperial bakery of Schönbrunn.

Instructions: Put the filling in the extended layer of dough, cut off the thick ends and roll it carefully with the cloth. Put the Strudel onto a buttered baking tray and bake it in the oven at 190° until it takes on a gold-brown shine. TIP: Put butter on the Strudel as soon as you take it out of the oven.

The confectioners of the imperial bakery Schönbrunn, wish you success in making your own strudel!
RECIPE APPLE STRUDEL

Baking apple strudel
by tradition of Viennese confectioners

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