

ORIGINAL WIENER
Apfelstrudel
REZEPT

*Baking apple strudel by tradition of Viennese confectioners
in the imperial bakery of Schönbrunn*



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 looses from hands and table. Form it to a ball and let it rest in vegetable oil for 30 minutes. Put the dough on a flourcovered linnen 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 rost 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 lemonjuice, 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!*



ORIGINAL WIENER
Strudelshow

RECIPE APPLE STRUDEL

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