



JERNEJ KITCHEN

VIENNESE APPLE STRUDEL

Viennese Apple Strudel always impresses. Layers of homemade phyllo dough, filled with pan-fried breadcrumbs, nuts and apples.

MAKES	2	STRUDELS
PREPARATION:	20	MINUTES
BAKE:	60	MINUTES

PHYLLO DOUGH

1 [Simple Phyllo \(Filo\) Dough](#)

VIENNESE APPLE STRUDEL

juice of two lemons

2 kg apples (4.4 lbs) (for ex: Coxs Orange Pippin, Jonagold...)

1 tbsp butter

30 g sugar (1/4 cup) (for breadcrumbs mix)

20 g ground walnuts or almonds (1/8 cup)

80 g breadcrumbs (7/8 cup)

50 g raisins (1/3 cup)

3 tbsp rum

50 g melted butter (1/4 cup)

1 tbsp ground cinnamon

1/4 tsp ground allspice

30 g light brown sugar (Light Muscovado)

2 tbsp sugar

Homemade vanilla sauce, for serving

TOOLS AND EQUIPEMENT

large bowl

PREPARE THE PHYLLO DOUGH

First, prepare the phyllo dough. If you are making the phyllo dough from scratch from our blog, simply click on the ingredient on the left and follow the instructions. You can also use store-bought phyllo dough, but it won't be as flaky and tasty as homemade.

CUT THE APPLES

Pour cold water into a large bowl. Add a juice of one lemon. Clean the apples under running water. Using an apple corer remove the core from the apples, then peel them and add them to the bowl with cold water. Cut each apple into quarters, then cut each quarter on thin slices. Dribble the apple slices with lemon juice to prevent the oxidation.

SUGAR, NUTS AND BREADCRUMBS

Place a large skillet over medium heat. Add the butter, sugar, ground walnuts, or almonds and breadcrumbs. Cook for about 5 minutes or until the breadcrumbs and nuts are golden brown and delicious. Stir regularly.

RAISINS AND RUM

In a bowl, combine raisins and rum. Set aside for about 10 minutes. In a separate small bowl combine both regular sugar and brown sugar.

ROLL OUT THE PHYLLO DOUGH AND ADD THE FILLING

Stretch the dough to a rectangle approx. 120 cm x 75 cm (45-inch x 30-inch). Cut the thick edges using a sharp knife. Lightly brush the stretched phyllo dough with melted butter, then sprinkle 1/4 of the dough, starting at the wider side / edge of the dough (as shown on the photo) with a mixture of both sugars and the mixture of breadcrumbs and nuts. Generously

kitchen knife
apple corer
skillet
bowl
kitchen brush
large baking sheet
baking paper

spread the apples on top of the breadcrumbs, then sprinkle with raisins, cinnamon and allspice.

TIP

Leave around 5 cm / 2-inch space on the narrow side of the dough when rolling the dough into a strudel. This way the filling won't slip while baking.

ROLL INTO A STRUDEL AND BAKE

Using a tablecloth roll up "roulade style" starting at the fruit covered end and lifting with the tablecloth. Fold the bottom of the phyllo over the fruit, then roll away from you until filling is enclosed, and the seam is on the bottom. Using your fingers, close the edges of the strudel, then cut any excess dough. Gently roll the strudel onto a baking sheet lined with baking paper with the seam-side down. Lightly brush with melted butter. Bake at 190 °C / 375 °F for about 50 - 60 minutes or until golden and crispy. Remove from the oven and let the apple strudel cool for at least 30 minutes.

TIP

Using your index finger and thumb, gently press the rolled strudel in the middle. This way, the apples will get rearranged evenly on both sides. Firmly press together to stick, then cut. This way, you will get two apple strudels that are easier to manage and easier to place on a baking sheet. (as shown in the photo)

SERVE

Serve Apple Strudel with whipped cream or [homemade vanilla sauce](#). Generously sprinkle with icing sugar before serving. Store at room temperature (covered) or in a fridge for up to three days.