

# Apple strudel

## Ingredients for 4 people

1 roll	filo pastry
4-5	apples, depending on size
100 gr.	ground hazelnuts
150 gr.	light raisins
1 pot	crème fraîche
½ tsp.	cinnamon
4-5 tblsp.	sugar ( depending on how sweet the apples are!!)
approx. 200gr.	strawberries or seasonal fruits
1 egg yolk	lemon, chocolate streusel to garnish
	ice cream



## Preparation

1. Wash the strawberries and purée with a hand-held blender and if necessary add some sugar and cognac (or rum, depending on your preference).
2. Grate all the apples with a rösti grater and mix in a bowl together with the cinnamon, sugar, raisins and the juice of half a lemon.
3. Roll out the filo pastry and sprinkle the centre with the ground hazelnuts, then place the apple mix and the crème fraîche on the pastry.  
**IMPORTANT there must be enough pastry left over at the end to cover the strudel.**
4. Seal the strudel mix inside the pastry and coat with egg yolk

## Preparation on the barbecue

Bake at lowest temperature (approx. 200°) for approx. 30-40 minutes

## For the gas kettle barbecue

Funnel	normal position
Lid	closed
Required accessories	grill / pizza plate
Preheating	10 minutes at mark 