

Apple Strudel

<p>4 apples 1 teasp cinnamon 2 tbsp sugar 25 gr raisins 1 packet puff pastry 1 egg 2 tbsps. water</p> <p><u>Cheese straws</u> Left over pastry Mustard or pickle Grated cheese leftovers from Christmas Can also add left over cold meats (ham, salami, sausage)</p>	<p>Wash the apples. Remove the core from the apples and roughly chop. You can grate the apples but be careful of little fingers. In a large bowl, mix the apples, cinnamon, sugar and raisins.</p> <p>Roll out the pastry as thin as possible, best to leave the pastry out of the fridge for a couple of hours before rolling. Add the apple mixture to the edge of the pastry. Carefully roll up like a swiss roll. At the far edge, damp with some water to seal the edges. Transfer to a lined baking sheet (parchment paper) Egg wash the top of the strudel, beat one egg with a little water and brush the top with egg, then sprinkle a little extra sugar on top.</p> <p>Bake at 190° or Gas 6 for 25 minutes, the pastry should be golden brown, and the fruit cooked through. Serve warm with ice cream, yoghurt or cream.</p> <p>You can use any fruit with this recipe.</p> <p>If there is any leftover pastry. Roll it again as thin as possible. Grate any leftover cheese, add a little mustard to the cheese mixture, spread over the pastry. Fold the pastry over. Roll again and fold once more, then roll thin. Cut into strips, twist and place on a baking sheet. Bake for 10 – 15 minutes until crispy and golden, make a lovely snack instead of crisps.</p>
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