



Recipe

For the best apple strudel ever



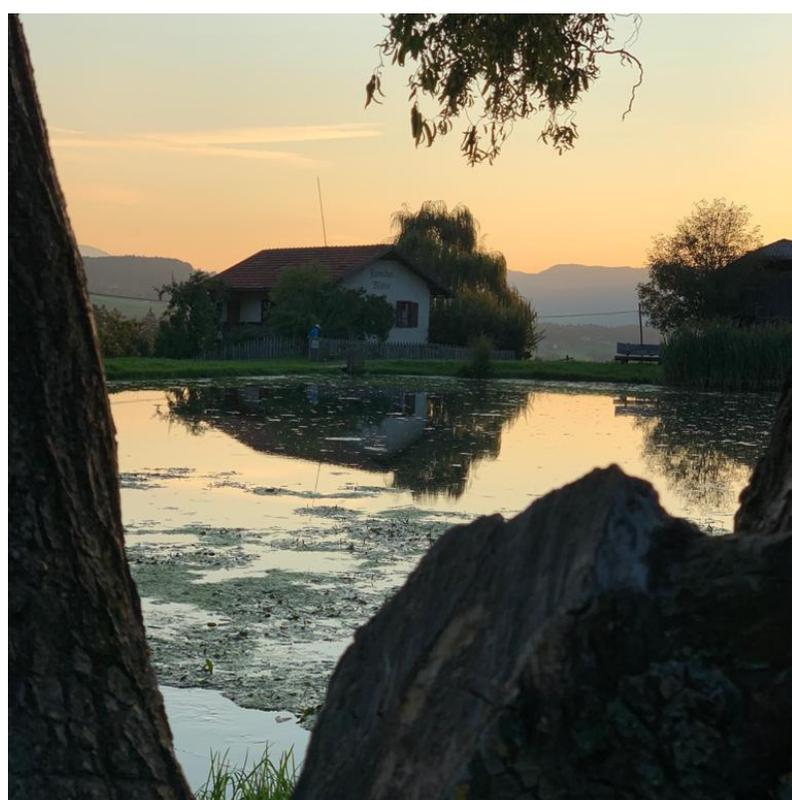
A PIECE OF HOLIDAY AT HOME

Below Siusi lies the „Furscher Weiher“, a small lake in which the Sciliar reflects itself. From time to time you'll meet fishermen who try to catch a rainbow trout.

Directly next to the pond is the “Furschermühle” mill, where formerly flour was ground with the power of the water from the pond's outflow. The cornfields have become fewer and fewer, and so the mill turned into a small, cozy restaurant.

Hannes Malfertheiner and his wife Inga have been running the establishment with full commitment and a lot of passion for several years now.

Hannes reveals his special apple strudel recipe:





For 500 g short pastry you need:



Ingredients

- 120 g butter - room temperature
- 100 g icing sugar
- some lemon peel
- 1 egg
- 2 tablespoons of cream
- 300 g flour
- 1 pinch of salt
- 8 g baking powder
- 1 vanilla sugar

Preparation

Quickly knead the butter with the icing sugar and lemon zest. Then mix in the egg and the cream. Finally, add the flour, salt, baking powder and vanilla sugar. Let the dough rest in the fridge for one hour.





For the filling you need:



Ingredients

- 600 g sour apples, e.g. Boskop
- 60 g sugar
- 30 g grated hazelnuts
- 30 g raisins
- 30 g chopped walnuts or almonds
- 120 g bisquit crumbs
- some cinnamon, rum, lemon juice and freshly grated ginger
- If you like, you can also add figs or pignoli

Preparation

Peel the apples and cut them into fine slices, then mix them with the remaining ingredients and let them soak a little. Roll out the dough on a kitchen towel and cover with the apple filling. Then fold together, brush with egg yolk and bake in the oven at 180 degrees for about 50 minutes.



AND THEN....

JUST ENJOY!



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