



APPLE STRUDEL WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Lunch | Dinner | All year round



Yields: 16 sharable servings.

Portion: 1 slice of strudel

- 8 Medium Apples, peeled
- 420 g Brown Sugar
- 260 g Golden Seedless Raisins
- 500 g Puff Pastry Sheets (2 sheets)
- 2 Large Eggs
- 125 ml Semi-skimmed Milk
- 170 g Nutella®

Preheat the oven to 200 °C.

Line a baking tray with greaseproof paper.

Place the apples in a large bowl.

Stir in the brown sugar and golden raisins; set aside.

Place the puff pastry on the baking sheet.

Roll lightly with a rolling pin.

Arrange the apple filling down the middle of the pastry.

Fold the pastry over the mixture.

Seal the edges of the pastry using wet fingertips.

Rub the pastry edges together.

Whisk the eggs and milk together, and brush onto the top of the pastry.

Bake in a preheated oven for 35 to 40 minutes, or until golden brown.

Cut into 8-cm width servings, place on a plate, drizzle the Nutella® over the top and serve.