Apple Strudel with custard

Cinnamon toffee sauce

Ingredients (10 portions)

Filo pastry	200g (25g per sheet)
Tinned Apple	1kg
Saltanas	100g
Brown Sugar	100g
Butter	100g
Cinnamon	10g
Breadcrumb	50g
Milk	
Cornflour	10/20
Sugar	
Icing sugar	50g
Honey	100g
Muscavado sugar	20g
Butter	130g
Cream	225ml
Ready bought Créme Anglais	500ml

Prep list

- Make strudel
- Make custard, thicken creme anglaise with cornflour, add vanilla essence
- Toffee sauce

Gluten free apple pie use gluten free pastry have in freezer
Vegan use margarine not butter, plant cream based custard

Allegies and Alternatives

GF: GF apple Pie
DF: dairy free custard, plant-based margarine on filo
Vegan: dairy free custard, plant-based margarine on filo
Nut free: n/a

Blackboard wording

Apple Strudel with custard



DESSERT – METHOD AND SERVING

Apple Strudle

Prepare the filling: Mix the drained tinned apples, cinnamon, sugar, and sultanas together in a large bowl. Taste the mixture. If using pre-sweetened apple pie filling, skip the extra sugar.

Layer the Pastry: Preheat your oven to 180°C fan / 200°C conventional and line a large baking tray with baking paper. Lay a damp tea towel on your workspace, then place a clean piece of baking paper on top.

Place your first sheet of filo pastry flat onto the paper. Brush it lightly with melted butter. Layer the next sheet directly on top and brush with butter again. Repeat until you have a stack of 6 to 8 sheets.

Note: Keep any remaining unused filo sheets covered with a damp towel so they do not dry out and crack.

Assemble and Roll: Sprinkle the breadcrumbs evenly over the top layer of pastry, leaving a 4cm border around the edges.

Spoon the apple filling along the short edge closest to you, keeping within the border.

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Fold the short bottom border over the apples, fold the two long sides inward to lock in the filling, and roll the strudel tightly away from you into a log.

Score and Bake: Carefully transfer the log to your prepared baking tray, ensuring the seam-side is facing down. Brush the entire outside generously with the remaining melted butter.

Use a sharp knife to gently score 10 diagonal lines across the top pastry layer. This guides your slicing later and lets steam escape.

Bake for 30 to 35 minutes until the filo turns deeply golden

Creme Anglaise (if making own)

6 eggs yolks, 25g Cornflour, 100g Sugar, Vanilla essence 5g.

Warm the milk and vanilla essence whilst this is happening, place the yolks, sugar and cornflour in a bowl mix together, whisk in the warmed milk. Return to a **clean** pan are cook out, stirring constantly so ensure no lumps.

Cinnamon Toffee Sauce

TBC

Service and Presenation

cooking in advance reheat or during service – depends on guest numbers?

Serve on plate with custard – extra jugs of custard served on the table.

