



Prep:
1 hour 30 minutes

Chill:
12 hours

Cook:
30 minutes

VIENNESE APPLE STRUDEL

Serves 10

Strudel pastry

2¾ cups (12½ oz. / 350 g)
all-purpose flour, plus more
for dusting
1 egg
¾ cup (150 ml) cold water
1 pinch fine salt
1½ cups plus 1 tablespoon
(415 ml) neutral oil

Filling and assembly

10 Golden Delicious or other
baking apples
1 tablespoon plus 1 teaspoon
(20 ml) dark rum
Scant ¾ cup (4 oz. / 120 g)
granulated sugar, divided
1 teaspoon (5 g) cinnamon
½ cup (3 oz. / 80 g) raisins
Generous ½ cup (1¾ oz. / 50 g)
ground almonds

1 stick plus 2 teaspoons
(4½ oz. / 125 g) unsalted butter
Confectioners' sugar for
dusting

Equipment

A large white bed sheet

STRUDEL PASTRY

1. A day ahead, make the strudel dough: Sift the flour into the bowl of a stand mixer fitted with the dough hook. Add the egg, water, salt, and 1 tablespoon (15 ml) of the oil and knead at medium speed for 2 minutes. Shape into a ball and transfer to another bowl.
2. Pour the remaining oil over the dough and let stand for about 10 minutes. This prevents the dough from drying out as it rests and makes it easier to work with later. Discard the oil and cover the dough with plastic wrap. Chill for 12 hours. Thirty minutes before you begin working with it, bring the dough to room temperature.

FILLING AND ASSEMBLY

3. Peel, core, and halve the apples. Slice ⅛ inch (3 mm) thick. Place in a bowl, drizzle with the rum, and add ½ cup minus 1 tablespoon (2¾ oz. / 80 g) of the granulated sugar, the cinnamon, raisins, and ground almonds. Toss well to combine.
4. The rolled dough measures about 23 by 30 inches (70 by 80 cm), so make sure your work surface is large enough. Spread out the sheet on the work surface and dust with flour. On the sheet, roll out the dough a little with a rolling pin. Working from the center, begin pulling and stretching the dough; it should be as thin and smooth as possible. If it tears, don't worry; it won't be visible after baking.
5. Preheat the oven to 375°F (190°C) convection. Line a baking sheet with parchment paper. Melt the butter. Brush it evenly over the dough and sprinkle with the remaining 3½ tablespoons (1½ oz. / 40 g) granulated sugar.
6. Spoon the apple filling along the shorter side of the dough rectangle. Roll up the strudel tightly, tucking in the ends. Cut in half crosswise and transfer to the baking sheet, seam side down. Bake for about 30 minutes, until crisp and lightly browned. Let the strudel cool on the baking sheet then dust with the confectioners' sugar.