

Strudel

250 g glattes Mehl

Prise Salz

Ca. 1/8 L lauwarmes Wasser

1 Ei

1 Eßl Öl

Mix flour and salt. Beat water and egg together and then add to flour with oil. Mix with dough hooks to attain a soft, not too sticky mass.

Turn onto lightly floured surface and knead until glossy and springy. Place ball of dough onto oiled board, oil surface of dough and cover with pot or bowl. Leave to rest for ½ hour.

Roll out on floured surface, place on floured cloth and pull gently until you have thin sheet.

Apfelfülle

1,5 kg Äpfel

Saft v 1 Zitrone

80 g Brösel von Amaretti

100 g Zucker

1 ½ tl. Zimt

50 g Butter geschmolzen

Thinly slice apples, mix with lemon juice. After pulling strudel, sprinkle butter over surface, especially buttering 1/3 that will remain free of filling. Spread Amaretti crumbs over strudel, especially over 2/3 that will have filling. Mix. Apple slices with sugar and cinnamon and then spread over 2/3 of strudel. Roll up as instructed, transfer to pan or cookie sheet and spread with remaining butter. Bake 45 min at 180 C.

Sprinkle with powdered sugar and enjoy.

Topfenfülle

200 g Weißbrot in kl. Würfel geschnitten

150 g Butter

60 g Puderzucker

Salz

Geriebene Zitronenschale

Vanillezucker

6 Eigelb

600 g Topfen (mager u 20%)

¼ l Milch

¼ l Sauerrahm

100 g Zucker

6 Eiweiß

50g Butter geschmolzen

Heat milk and pour over bread cubes. Beat warm butter til fluffy, add powdered sugar, salt and lemon peel, then beat in egg yolks, one at a time. Mix in cheese and sour cream. Beat egg whites in separate bowl and beat in sugar. Mix bread cubes with cheese mixture. Fold in egg whites just before spreading onto strudel.

Pull strudel and sprinkle with butter, especially 1/3 that is to remain without filling. Spread filling evenly over 2/3 of strudel, roll up and transfer to pan or cookie sheet. Spread remaining butter over strudel and bake 45 min at 180 C

Sprinkle with powdered sugar and enjoy.

Spinatfülle

1 kg Tk Blattspinat

½ Bund Frühlingszwiebeln

4 Knoblauchzehen

Olivenöl ein paar L

1 Chilischote

Salz, Pfeffer

1 Paket Feta

1 Ei

Dill gehackt

50 g Butter geschmolzen

Chop onion and garlic, saute in oil until wilted, add thawed and drained spinach, chopped chili (as much as you like), salt and pepper to taste and saute until rather dry. Off the heat, add chopped feta, dill (about 1-2 tablespoons) and beaten egg. Season to taste. Cool mixture.

Pull strudel and sprinkle with butter, especially 1/3 that is to remain without filling. Spread cooled filling evenly over 2/3 of strudel and roll up and transfer to pan or cookie sheet. Spread with remaining butter and bake 45 min at 190 C.

Gemüsefülle

Fülle: 1 ½ kg gemischtes frisches Gemüse, 1 Zwiebel, Petersilie, frische Kräuter

Bechamelsauce: 8 dag Butter, 8 dag Mehl, 1/4 l (Milch und Gemüsewasser), Salz, 4 dag Parmesan, 4 Eier (Schnee), 50 g Butter geschmolzen

Wash and chop vegetables. Saute chopped onion, add vegetables and sauté as well. Add just enough water to cover bottom of pan, put on lid and steam until done, but still somewhat crisp. Chop herbs and add to mixture. Put in sieve but catch fluid to use in white sauce. Cool vegetables.

Make white sauce, season to taste. Add yolks and Parmesan off the heat. Add cooled vegetables and egg whites beaten stiff.

Pull strudel, sprinkle with melted butter, especially 1/3 that will remain without filling. Spread cooled filling over 2/3 of strudel, roll up and place on pan or cookie sheet, brush with remaining butter and bake 45 min at 190 C