

Almond and Orange Strudel

Preparation time: 45 min. · Level of difficulty: medium ·

Ingredients

8 piece Sheets of filo dough (Arab. /Turk. grocery shops)
125 g Raw, peeled almonds
80 g Ground almonds
100 g Orange marmelade
1 tsp Grated orange peel
50 g Butter
125 ml Water
100 g Sugar

Preparation

In a small saucepan, bring the water, sugar and orange zest to the boil, simmer until the liquid has reduced by about half.

Finely chop the almonds, mix with the flour. Mix the almonds, marmalade and 3 tbsp of the prepared syrup into a smooth paste.

Soften the butter in a bain-marie or in the microwave. Spread the butter on one side of each of 4 filo sheets and place them on top of each other.

Spread half of the almond paste generously over the pastry sheet and roll up the pastry into a strudel. Form a second strudel with the remaining filo sheets and the almond paste. Brush both strudels with butter.

Bake in a preheated oven (180°) for around 30-35 minutes.

Then remove the strudels from the oven, place them next to each other so that they touch and slowly pour the remaining syrup over them.

Cut the strudels into pieces and serve while still lukewarm or cold, but not from the fridge. The strudel keeps well for up to 1 week.

If you want to use puff pastry, you just need to roll out the pastry (measures about 40x40 cm),

spread with the paste and roll up again tightly wrapped, the baking time should increase by 5-10 minutes.