



Cherry Strudel



DIFFICULTY: EASY



PREPARATION TIME: 45
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 6 - 12

Ingredients

500g frozen cherries
150ml water
150g sugar
50g cornflour
1 lemon, zest and juice
¼ tsp ground cinnamon
1/8 tspn ground star anise
3 puff pastry sheets, partially thawed
1 egg, lightly beaten

Method

Cut the frozen cherries into quarters and place half into a small bowl and the remainder into a medium saucepan. Add the water, sugar, cornflour, lemon zest and juice and the spices to the saucepan and mix well to combine. Place over a medium heat, Induction level 6 and cook, stirring constantly until the mixture boils and thickens. Remove from the heat and stir in the remaining cherries, including any juice, then allow the mixture to cool completely.

Preheat oven on [CircoTherm](#) to 200°C and select low steam.

Place one sheet of pastry onto a board lined with a piece of baking paper. Using the back of a knife mark out the pastry into three equal sections. Place one third of the cooled cherry mixture down the centre third of the pastry leaving a 2cm border at each end of the pastry. Using a sharp knife, cut the pastry on either side of the filling on a 45 degree angle at 1cm intervals from the filling to the edge of the pastry.

Starting at one end, fold one strip of pastry over the filling, then fold another strip from the opposite side over the filling. Continue to fold the pastry over the filling alternating from side to side until the filling is enclosed. Pinch each end of the strudel to seal. Brush the strudel with the egg. Repeat to make 3 strudels.

Keeping the strudel on the baking paper, transfer two strudels onto the universal pan (trim the baking paper if necessary) and one onto a separate tray. Bake on shelf positions 1 and 3 for 30 to 35 minutes or until golden.



Notes
