

Apple Strudel

Dough:

Ingredients	Metric	American	Yield	Baker's %
Flour, bread	1000 g	2 lbs 3 ¼ oz	61.5 %	100.0 %
Water, cold	600 ml	21 oz	36.9 %	60.0 %
Oil	20 ml	¾ oz	1.2 %	2.0 %
Vinegar, distilled	5 ml	1 tsp	0.3 %	0.5 %
Salt	2 g	pinch	0.1 %	0.2 %
Total	1627 g	3 lbs 9 ½ oz	100 %	162.7 %

Method:

- Mix all ingredients until well incorporated and a smooth dough is formed. Place in an oiled bowl, cover and refrigerate overnight.

Next day:

- Divide the dough into 4 equal portions. Bring to room temperature. Take one piece and stretch out on a floured cloth into a rectangle, about 18" x 26" or until dough is nearly translucent. Be patient, use a gentle hand.
- Square off the dough and place 1/6 of the filling onto the top long end. Brush all exposed dough with melted butter.
- Starting on the end with the filling, use the cloth to roll the dough into a long cylinder. Pinch the ends shut. Place seam side down on a parchment lined sheet pan. Brush with melted butter and poke holes in the top to vent. Bake 30 minutes at 375 °F, or until outside is golden brown and crisp.
- Typically served warm with Crème Anglaise and/or vanilla ice cream

Filling (makes 6 strudel with 1400 g / 50 oz filling, 26 inches long):

Ingredients	Metric	American	Yield
Apples, fresh, peeled, cored, and sliced (1/4 inch)	1800 g	4 lbs	21.15 %
Apples, sliced, packed in water (#10 can)	2950 g	6 lbs 8 oz	34.67 %
Apple Pie Filling	1800 g	4 lbs	21.15 %
Pastry Cream Powder	400 g	14 oz	4.70 %
Sugar, granulated	100 g	3 ½ oz	1.18 %
Cinnamon, ground	10 g	1/3 oz	0.12 %
Walnuts, pieces	450 g	1 lb	5.29 %
Raisins, golden or dark	450 g	1 lb	5.29 %
Cake crumbs, light	450 g	1 lb	5.29 %
Total	8510 g	18 lbs 13 1/3	100%