

Apple Strudel Dough

Dough:

Ingredients	Metric	Yield	Baker's %
Flour, bread	1000 g	61.5 %	100.0 %
Water, cold	600 ml	36.9 %	60.0 %
Oil	20 ml	1.2 %	2.0 %
Vinegar, distilled	5 ml	0.3 %	0.5 %
Salt	2 g	0.1 %	0.2 %
Total	1627 g	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.

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

Ingredients	Metric	Yield
Apples, fresh, peeled, cored, and sliced (1/4 inch)	1800 g	21.2 %
Apples, sliced, packed in water (#10 can)	2950 g	34.7 %
Apple Pie Filling	1800 g	21.2 %
Pastry Cream Powder	400 g	4.7 %
Sugar, granulated	100 g	1.2 %
Cinnamon, ground	10 g	0.1 %
Sugar, granulated	100 g	1.2 %

Walnuts, pieces	450 g	5.3 %
Raisins, golden or dark	450 g	5.3 %
Cake crumbs, light	450 g	5.3 %
Total	8510 g	100.0 %

Method:

- Combine the cinnamon with the one part of sugar and the pastry cream powder with the other part of sugar.
- In a large bowl, mix all the ingredients except the apples. Combine well. Add all the apples and mix until well blended.
- Typically served warm with Crème Anglaise and/or vanilla ice cream.