

# Australian Nut Processors

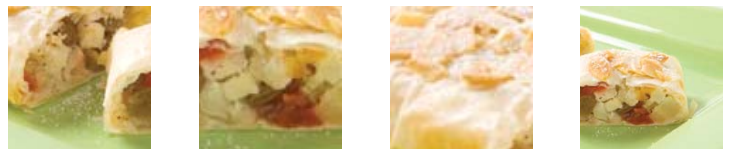
## Recipe FRUIT & NUT STRUDEL

Ref No. ANP024

### INGREDIENTS:

3 apples, peeled cored and diced finely  
1/3 cup castor sugar  
1/4 cup **WINN SULTANAS**  
1/4 cup **WINN CURRANTS**  
2 tbsp **WINN MIXED PEEL**  
2 tbsp **WINN RED GLACE CHERRIES**  
roughly chopped  
1/4 tsp ground cinnamon  
zest of 1 lemon  
1/2 cup **DUCKS ALMOND MEAL**

4 sheets filo pastry  
4 tbsp **DUCKS FLAKED ALMONDS**  
olive oil spray



### METHOD:

Pre-heat oven to 200C.

Mix the apples, sugar, sultanas, currants, mixed peel, glace cherries, cinnamon, lemon zest and almond meal together.

Lay the filo pastry out and spray with oil between each layer.

Place the mixture down the centre of the pastry and roll the pastry over the fruit.

Seal ends with a small amount of oil and lightly oil the top of the strudel, sprinkle with the flaked almonds.

Gently lift onto a baking tray. Bake in the pre-heated oven for 30-40 minutes or until crisp and golden.

Serve, dusted with icing sugar and a dollop of cream.

Serves 4-6

### TIPS:

- Always cover the filo pastry with a cloth while preparing as it dries out very quickly, especially in hot weather.
- Substitute apples for pears and choose pears that are a little riper for this recipe as the sweeter flavour and juices assist with the final product.

