



Cheese strudel

Ingredients:

- Cheese strudel
- Ingredients:
- 300 g of flour
- 30 g oil
- 1 teaspoon of salt
- 1/8 lukewarm vinegar water (a dash of vinegar)

Butter and Rama for the casserole

Milk and whipped cream (cream) for basting (approx. 1/8 l)

PREPERATION:

1. Mix flour and salt in a food processor.
2. Add oil and vinegar water.
3. Use the dough hook to form a smooth dough.
4. Take the dough out and beat it on a hard surface.
5. Repeat the process until the dough is silky and shiny.
6. Place the dough in a flour-dusted bowl, brush with oil, wrap in a warmed cloth, and let it rest for at least 30 minutes.

PREPERATION FOR THE WEALTH:

- 750 g curd cheese
- 5 eggs
- 50 g of sugar
- 100 g butter
- 1 package of vanilla sugar
- A bit of lemon peel
- And if you like you can put raisins in your wealth

1. **Prepare the filling:** Beat butter, egg yolks, sugar, and vanilla sugar until creamy. Add quark and mix well. Beat egg whites with sugar until stiff and fold into the mixture.
2. **Prepare the dough:** Roll out the strudel dough on a lightly floured large kitchen towel. Use the floured back of one hand to lift the dough and gently stretch it from the center towards the edges.
3. **Fill and roll:** Spread the filling over the dough and sprinkle with raisins, leaving the edges free. Roll up the strudel using the towel and seal the ends well.
4. **Bake:** Melt butter and margarine in a casserole dish to cover the bottom. Place the strudel in the dish and brush with melted butter. Bake at 170°C (340°F) for about 1 hour, brushing with melted butter several times during baking.
5. **Finish:** Half an hour before the strudel is done, pour a hot milk-cream mixture over it and finish baking.

In Styria, a perfectly stretched strudel dough is a prerequisite for marriage. It should be so thin that you can read a newspaper through it! 😊

www.gudrunvonmoedling.