

# Recipe Feature

## Christmas Fruit Strudel

Serves 10

### Ingredients

200g	Filo Pastry Sheets
30g	Cornflour
50g	Caster Sugar
300g	Apples – peeled, cored and chopped
5g	Ground Cinnamon
30g	Butter - melted
200g	Mincemeat
200g	Cranberries (we use frozen)

### Method

1. Defrost the cranberries if using frozen.
2. Pre-heat the oven to 190°C.
3. In a bowl, mix the prepared apple, sugar, cinnamon, mincemeat and cranberries.
4. Place one sheet of filo pastry on a large sheet of greaseproof paper and brush with melted butter.
5. Overlap the second sheet and brush with butter. Repeat this three times to create the rectangular shape.
6. Lay the fruit mix down the centre of the pastry and brush the edges with butter.
7. Fold the ends in and then fold one side into the middle and roll over. The edge should now be underneath.
8. Place the strudel on a greased baking tray and bake for 25 minutes.
9. Dust with icing sugar and serve warm.

Serving suggestion – this is particularly delicious with whipped cream