



German Strudel

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

- 24 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 10 oz. Dried Figs
- 2 1/2 lbs. Granny Smith Apples , peeled , cored and cut into 1/2-inch dice
- 1 1/4 Tbsp. Fresh Lime Juice
- 2 1/2 Tbsp. Unsalted Butter
- 1/4 cup + 1 Tbsp. Brown Sugar
- 1 1/4 tsp. Vanilla
- 1 1/4 tsp. Cinnamon
- 1/2 tsp. Nutmeg
- 1/2 cup Almonds , sliced
- 1 lb. Pears , peeled , cored and cut into 1/2-inch dice
- 2 Tbsp. Honey
- 1/4 tsp. Salt
- 1/2 tsp. Lemon Zest
- Cinnamon Sugar mixture , as needed
- Butter , melted , as needed
- Egg Wash , as needed
- 3 oz. Almonds , sliced

Directions:

1. Pre-heat the oven to 375°F
2. Place the dried figs in a bowl and cover with hot water. Let sit 5 minutes, and drain. Toss the apples with the lemon juice.
3. Heat a large frying pan over high heat and add 2 ½ tbsp. of butter. When it becomes light brown add the apples, sugar and honey. When the apples are brown on one side, add the vanilla, cinnamon, nutmeg, almonds, salt, and lemon zest. Flip the apples and continue to sauté until golden brown, about 5 to 7 minutes. Set aside to cool.
4. Brush two tortillas with melted butter, sprinkle with cinnamon sugar and stack them. Place 3 oz. filling mixture in the center, tuck in the sides and roll burrito style. Make two or three diagonal cuts along the length of the strudel to vent. Brush with egg wash, sprinkle with cinnamon sugar mixture and ¼ oz. sliced almonds.
5. Place strudel on parchment lined baking sheet and place in the oven for 15 minutes, or until golden brown.
6. To plate, serve one warm strudel with sweetened whipped cream.