

APRICOT STRUDEL

Equipment needed –

Baking trays, pastry brush, measuring spoons, small saucepan, small bowl and 3 serving platters.

Ingredients from the Garden –

- 3 cups of cooked apricots

Ingredients from the Pantry –

- 16 sheets of filo pastry
- 4 tablespoon of butter, melted

What to do –

1. Preheat the oven to 180°C.
2. Measure out the butter and add to a small saucepan. Melt the butter over a medium heat. Set aside to cool
3. Carefully transfer the melted butter into a small bowl.
4. Make stacks of 4 filo pastry sheets, brushing each sheet with the melted butter.
5. Arrange a 'log' of fruit down the centre of the pastry, then roll up tightly and carefully.
6. Place on the baking tray, seam side down and brush the top with some melted butter.
7. Bake for 20-30 minutes at 180°C.
8. Once cooked, cool before slicing and arranging on 3 serving platters. Serve with custard.

Serves –

- 28 students.