

Apple, Sultana & Cinnamon Strudels

A soft fruit centre wrapped in a crisp individual filo pastry, served warm with double cream



Food Labelling...

EU Label values per 100g

Serves 1

	PER 100G	%RI	PER 350G SERVING	%RI
Energy(Kj)	1222 kJ	15%	4277 kJ	51%
Energy(kcal)	294 kcal	15%	1028 kcal	51%
Fat	21 g	30%	73 g	104%
<i>of which saturates</i>	10 g	50%	36 g	180%
Carbohydrate	24 g	9%	83 g	32%
<i>of which sugars</i>	11 g	12%	39 g	43%
Fibre	0 g	0%	0 g	0%
Protein	3.2 g	6%	11 g	22%
Salt	2.7 g	45%	9.6 g	160%
HFSS Rating	15	points		

CONTAINS:



WHEAT



MILK

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS



SOYA

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

107482 Apple, Sultana & Cinnamon Strudels - BRAKES

Quantity:

250g

Description:

1x Each

70215 - 70215 Brakes Fresh Double Cream - BRAKES

100ml

Each

Cooking Instructions & Notes

Prep:

- Apple, Sultana & Cinnamon Strudels - Defrost

Method:

- Pre-heat the oven to 180°C
- Heat the strudel in the oven for approx. 6-8 mins, the pastry is golden and core temperature has been achieved
- Pour the cream into a small jug
- Place the strudel onto your chosen serving dish and serve with the cream