

Austrian Apple Strudel

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Attention: make two strudels serving 6

1 ¾ pounds Golden Delicious apple, peeled, cored, and cut in 1/2 -inch pieces (HdeH cut into ¼ pieces)
3 tablespoons granulated sugar
½ teaspoon grated lemon zest plus 1 ½ teaspoons juice
¼ teaspoon ground cinnamon
¼ teaspoon ground ginger
Salt
3 tablespoons golden raisins (HdeH double amount)
1 ½ tablespoons panko bread crumbs
7 tablespoons unsalted butter, melted (HDH half suffices)
1 tablespoon confectioner's sugar, plus extra for serving
13 (14 by 9-inch) phyllo sheets, thawed



Photography Henri T. de Hahn

1. Toss apples, granulated sugar, lemon zest and juice, cinnamon, ginger, and 1/8 teaspoon salt together in large bowl. Cover and microwave until apples are warm to touch, about 2 minutes, stirring once halfway through microwaving. Let apples stand, covered, for 5 minutes.
2. Transfer apples to colander set in second large bowl and let drain, reserving liquid. Return apples to bowl; stir in raisins and panko.
3. Adjust oven rack to upper-middle position and heat oven to 375 F. Spray rimmed baking sheet with vegetable oil spray. Stir 1/8 teaspoon salt into melted butter.
4. Place 16 ½ by 12-inch sheet of parchment paper on counter with long side parallel to edge of counter. Place 1 phyllo sheet on parchment with long side parallel to edge of counter. Place 1 ½ teaspoon confectioner's sugar in fine-mesh strainer (rest strainer in bowl to prevent making a mess). Lightly brush sheet with melted butter and dust sparingly with confectioner's sugar. Repeat with 6b more phyllo sheets, melted butter, and confectioner's sugar, stacking sheets one on top of other as you go.
5. Arrange half of apple mixture in 2 ½ by 10-inch rectangle 2 inches from bottom of phyllo and about 2 inches from each side. Using parchment, fold sides of phyllo over filling, then fold bottom edge of phyllo over filling. Brush folded portions of phyllo with reserved apple liquid. Fold top edge over filling, making sure top and bottom edges overlap by about 1-inch.
6.)if they do not overlap, unfold, rearrange filling into slightly narrower strip, and refold). Press firmly to seal. Using thin metal spatula, transfer strudel to 1 side of prepared baking sheet, facing seam toward center of sheet. Lightly brush top and sides of strudel with half of remaining apple liquid.
7. Repeat process with remaining phyllo, melted butter, confectioner's sugar, filling, and apple liquid. Place second strudel on other side of prepared sheet, with seam facing center of sheet.
8. Bake strudels until golden brown, 27 to 35 minutes, rotating sheet halfway through baking. Using thin metal spatula, immediately transfer strudels to cutting board. Let cool for 3 minutes. Slice each strudel into thirds and let cool for at least 20 minutes (HdeH do not cut strudel). Serve warm or at room temperature, dusting with extra confectioner's sugar before serving.