

# fresh plum and hazelnut strudel

dessert > Fresh plum and hazelnut strudel

Serve this treat as a warm dessert.



serves **8** and takes approx. **1Hour** to prep. & bake

## Shopping LIST:

For the base: **8** large sheets filo pastry, **120g** butter.

For the filling: **15g** butter, **90g** brown cane sugar, **3** egg yolks, grated rind of **1** lemon,  $\frac{1}{4}$  tsp grated nutmeg, **250g** ricotta cheese, **75g** butter biscuits, **225g** plums (stoned and cut into pieces).

Scatter: **30g** chopped hazelnuts over the strudel surface.

## Method:

- Preheat the oven to **170°C** fan.
- Soften **15g** butter. Place it in a bowl and beat in **90g** brown cane sugar, then **3** egg yolks until light and fluffy. Beat in the grated rind of **1** lemon,  $\frac{1}{4}$  tsp grated nutmeg and **250g** ricotta cheese, then set aside.
- We will use **8** large sheets filo pastry, thawed if frozen. Melt **120g** butter in a small pan. Working quickly, place a sheet of filo on a clean tea towel and brush it generously with melted butter. Place a second sheet on top and repeat the process. Continue until all the filo has been layered and buttered, reserving some of the melted butter.
- Scatter **75g** butter biscuits, crushed, over the top, leaving a **5cm** border around the outside. Spoon the ricotta mixture over the biscuits, spread it lightly to cover, then scatter over **225g** plums, stoned and cut into pieces.
- Fold in the filo pastry border and use the tea towel to carefully roll up the **strudel**, beginning from one of the long sides of the pastry. Grease the strudel with the remaining melted butter.
- Place the strudel on a baking sheet, lined with baking paper, and scatter **30g** chopped hazelnuts over the surface. Bake for **35 minutes**, until the strudel is golden and crisp. Dust with icing sugar and serve with a dollop of crème fraiche.



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"enjoy it!"