



Berries Strudel

Ingredients

250 g Frozen berries mix
1 filo pastry
100 g cream
50 g sugar
2 egg yolks
50 g butter
50 g breadcrumbs
100 g sugar

Method

- 1) Defrost the frozen berries mix and marinate with sugar.
- 2) Stretch out the filo pastry and paint it with melted butter
- 3) Mix the yolks with the cream and 50 g sugar
- 4) Strain the berries with the help of a sieve
- 5) Put some breadcrumbs on top of the pastry and then cover it with a layer of berries. Add the cream on top of the berries and then make roll carefully
- 6) Paint the rolls with a little butter, so that they do not get too dry and then bake them in the oven for 15 minutes (160° C). Dust the surface with the icing sugar that is left.

Tip

Serve with vanilla sauce and a little sugar.