

# Cheese strudel



## Ingredients:

- 300 g of flour
- 30 g oil
- 1 teaspoon of salt
- A shot of vinegar
- Butter and Rama
- Milk and whipped cream

## PREPERATION:

Put the flour and a teaspoon of salt into a bowl and then mix it well. Moreover, put the oil and a shot of vinegar into the bowl. Afterwards you should have a perfect mass.

Give the mass out of the bowl and put it on a hard pad. You should do that for about two or three times. When the mass is ready, you should put it into another bowl and dust it with flour. Then you must coat the mass with some oil and then put a warm cloth around the bowl. You must leave the cloth for about half an hour on the bowl.

## PREPERATION FOR THE WEALTH:

- 750 g curd cheese
- 5 eggs
- 150 g of sugar
- 100 g butter
- 1 package of vanilla sugar
- A bit of lemon peel
- And if you like you can put raisins in your wealth

Put the butter, yolk, sugar and vanilla sugar into a bowl and mix it until it is frothy. Also, give the curd cheese into the bowl. Put the beaten egg white and the sugar into the mixer and beat it until it is stiff and then you should put this mass into the big bowl.

Put the strudel mass on a kitchen cloth and pull the dough. The dough should be very thin and there should not be any holes. Afterwards put the wealth in it and if you like, you can put the raisins on the strudel. At the end, you must close the ends of the strudel.

Then you need to put the strudel into a form and coat the strudel with the butter and the rama.

You must put the strudel into a preheated oven at about 170 degrees for about 1 hour. While baking please put the butter on the strudel again. Half an hour before the strudel is finishes you should put the cream on the strudel.

At the end put, some icing sugar on the strudel and then it is finished.

Now try it by yourself 😊

Sincerely, Gudrun von Mödling

[www.gudrunvonmoedling.at](http://www.gudrunvonmoedling.at)