



South African Recipes

"cooking with confidence"

Peach strudel

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Ingredients

- 500 g Tin Peaches in syrup
- 10 g Castor sugar Sugar
- 120 g Vanilla sponge cake crumbs
- 60 g Roasted Coconut
- 16 sheets Philo pastry
- Melted butter to brush pastry

Method

- Cut the peaches and mix with Sugar, cake crumbs and coconut.
- Mix gently not to break the Peaches.
- Brush a sheet pastry with melted butter and place another sheet on top brush again with butter.
- Place a small hand full of the peach filling on the pastry, fold the edges in. Brush the top of the over lapping pastry.
- Roll up and brush the top with melted butter.
- Repeat until all pastry or filling is used.
- Place on a baking tray.
- Bake till light brown at 200°C Watch it as no time cant be given because it differs with oven and butter.
- leave till cool and slightly on outside and sift with icing sugar .

Serve warm with Ice cream.