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INGREDIENTS

For 4 people

Pear goat cheese strudel

Dough: (instead you can also use ready made strudel dough)

150 g flour

pinch of salt

2 tablespoons oil

Stuffing:

50 g walnut kernels

25 g oat flakes

50 g butter

35 g brown sugar

2 tbsp bread crumbs

1 organic orange

500 g pears

75 g goat cream cheese, (if you do not like goat cheese, you can also use double cream cheese)

Also: icing sugar, baking paper

Knead flour, salt, water and oil with your hands or in a food processor until it is smooth and supple. Put the dough in a small floured bowl and brush with some oil and leave to rest for about an hour at room temperature.

Grate 1 tl orange peel finely, squeeze 3 tbsp of orange juice and place in a bowl. Peel pears, quarter, core, cut into 5 mm slices and add to the bowl together with the walnuts and 20 g of sugar, then mix.

Coarsely chop walnuts for the stuffing, roast in a pan without fat and then let cool. Roast the oat flakes in a frying pan until golden brown, add 25 g of butter and 15 g of sugar, roast briefly, add then the bread crumbs and let cool.

Melt 25 g of butter and set aside. Flatten strudel dough on floured baking paper and roll out with a rolling pin and then pull it to a size of just over 40 x 40 cm. Brush the dough with half of the butter. Spread oat flakes on the lower third of the dough, leaving a 3 cm wide margin on both sides and at the bottom. On the oat flakes spread the pear stuffing and on top the goat cream cheese. Fold the outer sides of the dough over the stuffing, roll up the strudel and place it with the seam facing down on a baking tray covered with baking paper. Brush the strudel with the remaining melted butter. Bake in a preheated oven at 200 degrees on the 2nd shelf from the bottom for 30-35 minutes. Dust the strudel with powdered sugar and serve lukewarm.

Wine recommendation

Moscato Dolce Rosato Spumante

According to: <http://www.essen-und-trinken.de/rezept/277918/birnen-ziegenfrischkaese-strudel.html>