

Sour Cherry Strudel



Easy to prepare is this juicy, tasty sour cherry strudel. The whole kitchen smells great when it is baked, but there is a failure, it disappears at light speed from the tray, while still hot. We simply do not have time to wait for it to cool, although I like it much better when it is cold, but it is really impossible to wait that long.

INGREDIENTS :

4 eggs

600 g of set yoghurt

1 package of baking powder

500 g of ready-made phyllo dough sheets

750 g of jarred sour cherries

2 packages of vanilla sugar

1 cup of sugar

1 cup of semolina

1 cup of oil

YOU USE CUPS OF 250 ml .

PREPARATION :

1 . heat the oven to 200 degrees ...

2 . beat the egg whites and vanilla sugar into hard snow and leave the mixture aside for a while ...

3 . beat the yolks and sugar to make a nice cream, then add yoghurt, oil, semolina and baking powder and mix well ...

4 . add egg whites into the stuffing and stir with light circular movements, till the mixture gets homogenous and lumps completely disappear ...

5 . drain the sour cherries in a colander ...

6 . put the phyllo dough sheets on the worktop, coat a sheet with the stuffing, then put another sheet then stuffing again and after that cherries ...

ORDER OF LAYING: sheet – stuffing, sheet – stuffing, sheet – cherries

7 . roll the strudel (it is not important whether according to width or length, it depends on the size of your tray)

8 . coat the rolled strudels with the rest of the stuffing or pour it over them ...

9 . put the strudels into the oven preheated to 200 degrees for 15 minutes and then reduce the temperature to 180 and continue baking the strudels for 35 – 45 more minutes, it depends on your oven. When they take on gold, brown colour, the strudels are ready.

10 . if wished, you can sprinkle the strudels with powdered sugar or you can simply leave them as they are...



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