

Tofu strudel



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For 5-6 pieces:

filo dough

250 g tofu

4-5 tablespoons raw sugar

100 g raisins soaked in brandy

2 tablespoons brandy

Drain the tofu well and then blend him with the sugar and the brandy until you get a very fine paste (using a blender / food processor). Add the raisins and mix.

Place 3-4 sheets of filo dough one upon another, brush them with a little bit oil and fill with 3-4 tablespoons of tofu composition. Fold the dough so that we get a roll of approx. 10 cm long and 5 cm wide, closed at the ends. Brush the rolls with a little bit of oil and bake them until golden brown (15-20 minutes).