

Pumpkin strudel



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For 4 large pieces:

For the dough:

500 g flour

1 cup warm water

3 tablespoons raw sugar

3 tablespoons oil

1 teaspoon vinegar

a pinch of salt

Mix all ingredients and knead for a few minutes. The dough should be elastic but soft. Put it in a bowl, cover with plastic wrap or a clean kitchen towel and let it rest, at room temperature, at least 30 minutes.

Meanwhile prepare the filling.

For the filling:

8 cups grated pumpkin

3 tablespoons raw sugar

2 tablespoons oil

Heat the oil in a large saucepan, add the grated pumpkin and sugar and fry , stirring occasionally, until the pumpkin has softened slightly (approx. 10 minutes).



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Divide the dough into four equal parts.

Sprinkle a little flour on the work surface and roll the dough lengthwise, using a rolling pin, to a thickness of 3-4 mm.

Add 1/4 of the amount of pumpkin, close the ends and roll.



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Grease an oven tray and put the strudels in it.



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Brush them with a little bit soy milk for a nice color.

Bake them in the preheated oven, on medium heat (175 C) for about 30-40 minutes.

Serve warm (if they get colder the dough harden).

Note: you can also use filo dough.