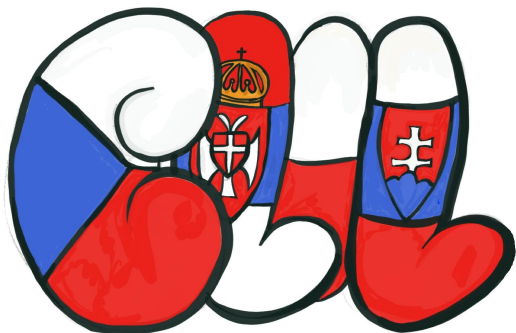


Czech recipe for STRUDEL

made by Agnieszka and Eliza

CLIL across the borders - enjoy and learn

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Szkoła Podstawowa w Zespole Szkolno -
Przedszkolnym im. Powstańców Wielkopolskich
w Mielżynie

Ingredients

egg

apples

cinnamon

raisins

sugar

puff pastry

breadcrumbs



We grated the apples



Then, we sprinkled the puff pastry with
breadcrumbs



The sprinkled puff pastry



Next, we put the apples on the puff pastry



We added some sugar...



...cinnamon...



...and raisins



We rolled the pastry



We whisked an egg



Later, we spread the strudel with the whisked egg



Then, we pricked the top of the strudel
with a fork



We baked it for 20 minutes in preheated oven (200 C)



We sprinkled the baked strudel with icing sugar



It was delicious !



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