



## Apple Strudel with Trentino Mountain Flowers

### INGREDIENTS

1 roll of puff pastry  
5 Golden Delicious or Renetta del Trentino apples  
2 tablespoons apple jam  
1 egg  
Fine bread crumbs to taste  
Powdered sugar to taste  
Dried mountain flowers (marygold, chamomile)

### METHOD

1. Mix diced apples with the jam and mountain flowers.
2. Roll out the puff pastry and cover with bread crumbs, spoon on the apple mixture.
3. Roll the pastry into strudel shape and seal the edges; brush with beaten egg.
4. Bake for 40 min at 200°C in circulating oven.  
Sprinkle with powdered sugar and serve tepid.