

WIENER APFELSTRUDEL MIT SCHLAG

Viennese Apple Strudel with Whipped Cream

FROM OUR KITCHEN

*2 pieces Apfelstrudel
4 ounces whipped cream
Powdered sugar*

Apfelstrudel is a traditional Viennese dessert, a pastry popular in Austria, Germany, the Czech Republic, Italy, and in many other countries in Europe that once belonged to the Austro-Hungarian Empire (1867–1918). The oldest known strudel recipe is from 1697, a handwritten recipe housed in Vienna at the Wienbibliothek im Rathaus.

Whether as a type of sweet or savory layered pastry with a filling inside, the strudel gained popularity in the 18th century through the Habsburg Empire. Austrian cuisine was formed and influenced by the cuisines of many different peoples during the centuries of the Habsburg Empire expansion. Strudel is related to baklava, which came to Austria from Turkey via Hungarian cuisine.

Apfelstrudel is considered to be the national dish of Austria, along with Wiener Schnitzel and Tafelspitz.

1 Place strudel at room temperature on a dessert plate.

2 Add one large spoon of whipped cream next to the strudel and sprinkle with powdered sugar.

Guten Appetit!

MAKES 2 SERVINGS



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