

Poppy Seed Phyllo Strudel Recipe

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Prep. time : 15 minutes

Cook time : 35 minutes

Ready in 50 minutes

Level : Basic

Ingredients:

- Phyllo Dough 500g (1.1lbs)
- Poppy seeds, ground 200g (7oz)
- Sugar 100g (3.5oz)
- Vanilla powder to taste
- Lemon zest 4g (1Tbsp)
- Sour cream 220g (8.8oz)
- Eggs 50g (1 medium egg)
- Melted butter for brushing the sheets 130g (4.6oz)
- Breadcrumbs 50g (1.8oz)

Directions

1. Place ground poppy seeds, sugar, vanilla powder, and lemon zest into a large bowl, and stir with a whisk.
2. Mix in sour cream and the egg.
3. Put one phyllo sheet on a piece of parchment paper, brush with butter, and sprinkle some breadcrumbs on the top.
4. Put another phyllo sheet on top of the first one, brush it with butter and sprinkle the breadcrumbs. Continue until you get 6-7 sheets of phyllo layered one on top of the other. If you have thinner phyllo, put 7 sheets, and if your phyllo is a bit thicker, put 6 sheets.

5. Spread the poppy seed filling on top of 2/3 of the top sheet leaving 1/3 of the surface without filling.
6. Fold about 2.5cm (1") of phyllo on each side so the filling stays inside the strudel while it's baking. Roll the dough tightly and place the strudel joint side down on a paper lined baking tray. Brush the top of the strudel with melted butter.
7. Bake it at 180°C (350°F) for about 35 minutes, until golden brown.
8. Take the strudel out of the oven, dust it with powdered sugar, and leave it to cool down before cutting.