

Virtual Tour: Europe 2020

May 11–21

London | Cologne | Luxembourg | Amsterdam | Berlin | Dresden

Judith's Strudel

From her granddaughter, New York Philharmonic violinist Anna Rabinova

Ingredients:

Dough

200 grams of melted butter

200 grams of sour cream

1/2 teaspoon baking soda

360 grams flour

Filling

150 grams of raspberry or strawberry jam

42 grams crushed pecans

120 grams raisins

Preparation:

Preheat oven to 375 degrees. Grease a 13 x 9 x 2-inch baking dish with butter.

Mix the melted butter and sour cream with the baking soda, then add flour. Combine until it forms a ball. Roll and beat the ball until it is soft but not dry; add additional flour if needed. Once the dough is ready — soft but not too soft — cut the ball in equal halves. Roll out each half to make two very thin oval or rectangular shapes.

Spread the filling onto both, starting with the jam, then the pecans, then the raisins. Roll up each as one would roll up a very thin carpet, rolling tightly from one longer side to the other.

Place both in the baking dish. Bake at 375 degrees for approximately 45 minutes or until golden brown. Cut into slices and serve as soon as you like!

Yields 2 loaves



Anna Rabinova
(Photo by Chris Lee)