

Oktoberfest Strudels



Serves 5 - 6
2 strudels

Prep 30 mins

Cooking 25 mins
+ 10 mins standing

Easy

Ingredients

1 tablespoon butter
4 fully cooked bratwursts (360g), chopped
1 small onion, chopped
250g sauerkraut, rinsed & well-drained
60 ml sour cream
1 tablespoon Dijon mustard
1½ & another ½ teaspoons caraway seeds, kept separate
500g puff pastry, divided into 2 or 2x 320g sheets, thawed if frozen
80g shredded Muenster cheese (use Port Salut or Monterey Jack)
80g shredded mature cheddar cheese

1. Preheat oven to 200C/ 180 Fan/Gas 6. In a large frying pan, heat the butter over medium heat. Add bratwurst and onion; cook and stir until onion is tender, 8-10 minutes. Stir in the sauerkraut; cool slightly .
2. In a small bowl, mix the sour cream, mustard & 1/2 tsp caraway seeds. Unfold one sheet of puff pastry. Spread with 30ml sour cream mixture to within 2 cm of the edges of both pastry sheets. Spoon 180g sausage mixture down centre of each pastry; sprinkle with half each of the Muenster and cheddar cheeses.
3. Lightly brush edges of pastry with water; bring edges together, pinching to seal. Transfer to an ungreased baking sheet, seam side down; pinch ends and fold under. Repeat with remaining strudel.
4. Brush the tops with water; sprinkle with remaining caraway seeds. Cut slits in pastry. Bake until golden brown, 25-30 minutes. Let stand 10 mins before slicing.