

heute gibt es...

Spicy Mango Strudels



Ingredients: (for 6 small strudels)

Dough:

- 25g butter
- 1 reel flaky pastry

Filling:

- 50g chopped almonds
- 1 ripe mango
- 1 red chili pepper
- 1 egg white
- 2 tbsp. vanilla sugar

Serve with:

- Vanilla sauce - preferably [homemade](#)

Preparation:

1. Fry the chopped almonds in a pan (without adding oil) until they're golden brown. Then put aside.
2. Peel the mango and cube the pulp.
3. Halve the chili pepper, remove kernels and white parts and chop the pepper very finely.
4. mix chili, mango and almonds together.
5. Preheat the oven to 155°C (fan).
6. Dissect the pastry into 6 squares.
7. Put a stripe of the filling on every square and dab the edges with egg white.
8. Fold the pastry from the short side of the fruit stripe and then furl the other sides to gain a strudel.
9. Put the strudels, with the seam facing down, on griddle with baking paper.
10. Melt the butter, distribute it with a brush on the strudels and scatter the vanilla sugar on top.
11. Let the strudels bake for 20-30 minutes until they're golden brown and serve with vanilla sauce, afterwards.

