

Caramelized Apple Streudel with pecans and red wine caramel

Courtesy of Terra American Bistro

- 3 ½ cups granulated sugar
- 6 ea Granny Smith apples
- ½ cup butter
- ¼ tsp nutmeg
- 1 zest of one orange
- 2 T cinnamon
- ½ cup raisins
- ½ cup pecans, toasted and chopped
- 1 package phyllo dough
- 1 clean, wet towel
- 1 pastry brush



Preheat your oven to 450.

Peel, core and slice your apples. Take a saute pan, heat 1/4 cup of the butter. Add your apples, nutmeg, ½ cup suagr. orange zest and 1 Tbls cinnamon. Continue cooking the apples on high heat until tender and showing some nice caramel. Now, take off heat and let cool.

Take the remaining 2 cups of butter and melt. In a mixing bowl, combine the remaining 3 cups sugar and 1 Tbls cinnamon. Take the package of dough, open it and place the contents on a clean work surface. You will unfold the dough and cut it in half along the crease. Make a stack and put the damp cloth over the dough to keep it moist and pliable. Take two sheets of dough, brush butter all over and take some apple mixture and place at the bottom of the sheet then sprinkle some raisins on the apples. Sprinkle some of your cinnamon sugar on the entire sheet and then roll the dough from bottom to top. When the roll is complete, brush some butter on all sides to keep moist. Set aside on a non-greased baking sheet and continue until all of the apples are gone then put in the oven for 12 minutes, or until slightly browned. Cut into pieces and serve with the red wine caramel.

red wine caramel

- 3 cups granulated sugar
- 1 cup water
- 4 oz. butter
- 2 cups red wine, reduced by half

In a medium sauce pan over medium heat, combine the sugar and water. When sugar turns a medium/dark amber color, carefully add cream. Let cream equalize temperature and stop boiling, then take caramel off the heat and whisk in the remaining ingredients. Let stand for about 5 minutes and then reserve for service.