

Chocolate Nut Strudel

Ingredients

- 150g/5½oz unsalted butter, melted, plus extra for greasing
- 200g/7oz mixed chopped nuts
- 12g/4oz plain chocolate, chopped
- 12g/4oz milk chocolate, chopped
- 12g/4oz white chocolate, chopped
- 200g/7oz filo pastry
- 3tbsp golden syrup
- 50g/2oz icing sugar, sifted, for dusting



Method

1. Preheat the oven to 190°C/375°F/Gas Mark 5. Lightly grease a baking sheet. Reserving a tablespoonful, place the nuts in a bowl and mix with the chocolate.
2. Place a sheet of pastry on a clean tea towel. Brush with butter, drizzle with golden syrup and sprinkle with the nut and chocolate mixture. Place another sheet on top and repeat the procedure until you have used all the nuts and chocolate.
3. Use the tea towel to carefully roll up the strudel, place on the prepared baking sheet, drizzle with the remaining golden syrup and sprinkle with the reserved nuts.
4. Bake in the preheated oven for 20-25 minutes. If the nuts start to brown too much, cover the strudel with a sheet of foil.
5. Dust the strudel with icing sugar, slice and serve.

Notes

Nutrition: per serving

Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt
864	58g		67.75g			17.56g	