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Mom's Techno Apple Strudel Recipe

by Nicalas Oesch, Samy Guediche, Elio Schiavo, and David Tucker

From [The Backstage Gourmet Cookbook: Favorite Vegetarian Recipes From the World of Music](#)
by PJ Grimes and Steve Hoffman

Filling

- 1½ lbs apples (any kind)
- Zest of ½ lemon
- Juice of ½ lemon
- 5 T finely-chopped walnuts or almonds
- 5 T raisins
- 4 T brown sugar
- Cinnamon (to taste)
- Powdered sugar (garnish)
- 4 T butter

Dough

- 1 C pastry flour
- ½ tsp salt
- 1 medium egg
- 2 tsp oil
- 7 tsp warm water
- Butter (to coat)

Start with the dough by sifting flour and salt together into a large bowl, and create a well in the center. In a separate bowl, mix egg, oil, and water. Add this slowly to the flour to obtain a smooth and light dough. Allow to sit in a warm spot for 20 minutes. Preheat oven to 400 degrees. Peel, core, then grate the apples. Add other ingredients, melting butter before adding, and mix. Roll out dough into a thin rectangular sheet, trimming off the sides. Spread a light coat of butter on the dough, then spread filling along one of the long edges of the dough. Roll tightly, coat with butter, and cook for 30-40 minutes, until golden brown, adding a light coat of butter while cooking and when done. Remove from oven and dust with a light coating of powdered sugar.

Nicalas Oesch, Samy Guediche, Elio Schiavo, and David Tucker are the owners of Mom's Studio, a fully-digital, 24-track recording facility located in Oakland, California . Stop by and let Mom's cook up some of the best new sounds you've heard.