

# *Strudelland<sup>®</sup>*

## *Serving Suggestions*

Strudels offer a variety of optional serving possibilities. They taste delicious warm or cold. Heating it up just a little bit will help to bring out the full flavor in all of them.

### *Sweet Strudels*

Apple strudel: a traditional dessert all by itself; the experience can be enriched by adding whipped cream or ice cream, or a combination thereof.

Cream cheese strudel: Austrian cream cheese differs from the American cream cheese through a very distinctive taste. This light touch of tartness complements the taste of any fruit in its filling. Traditionally, Austrians enjoy their cream cheese with raisins by serving it with some warm vanilla sauce on the side. For strudels with apricot, blueberry or strawberry, the addition of some fresh fruit or berries will turn them into a knockout dessert. Of course, whipped cream or ice cream are always another option. Some great Austrian chefs have their own creations with sherbets, orange salad, berry coulis, bourbon vanilla ice cream, gingerbread-scented vanilla sauce, or crème anglaise.

The looks of a sweet strudel are greatly enhanced by dusting them with powdered sugar.

### *Savory Strudels*

The array of strudels is not limited to the sweet kind, although they gained their popularity as dessert items. There is a wide range of savory strudels which are great for appetizers, party snacks, sides to a main dish, or even as a stand-alone main course.

Most popular in this category are strudels filling with mixed vegetables, mushrooms, or spinach/mozzarella. All of them make great appetizers or party snacks. The possibilities to combine savory strudels with almost any kind of sauce add to their flexibility. Some of the most creative chefs use sauce hollandaise, sauce béarnaise, yogurt based sauces with herbs provincial or garlic, blue cheese sauce, horseradish sauce and even paprika sauce!

The easy way to create a wonderful sauce to your strudel is to take a canned cream soup, combine it with half the amount of milk and heat it according to the instructions on the can. Sauces that enhance your Vegetable- or Spinach strudel are Cream of Celery, Cream of Onion, Cheddar Cheese and Cream of Mushroom.

Savory strudels also offer a dining alternative as a vegetarian meal all by themselves. Presenting them combined with a mix of fresh salad leaves and fine dressing, like pumpkinseed oil vinaigrette, creates a stunning meal. They also go very well with ratatouille, Greek farmer salad, sun dried tomatoes or tomato coulis.

This savory strudels make an excellent addition to many main courses, be it chicken, beef or fish. Spinach/mozzarella together with a tender slice of beef comes very close to the famous beef Wellington, only much easier to prepare. Grilled salmon or tuna go excellent with all savory strudels, as does grilled or sautéed chicken.

Spreading some grated Swiss cheese on top of the savory strudel during baking can create a nice crust. In fact, looking at the versatility of strudels, when it comes to creating outstanding dishes, the only limit is the chef's imagination!