



## Strukli

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## Strukli

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### Ingredients

500g Flour (soft)  
250ml Water  
50ml Sunflower Oil

750g Fresh Cottage Cheese  
3 Eggs  
400ml Whipping Cream

Salt

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## Prepare

- ? Sieve 500g flour
- ? Add a pinch of salt, 250ml water and 50ml sunflower oil
- ? Mix for 15 min until you get a mid-hard dough
- ? Form dough into ball, coat them with oil from both sides, cover with plastic foil and let stand for about 2 hours
- ? Mix 750g fresh cottage cheese, 1 tsp salt and 3 eggs for the filling

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## Cook

- ? Cover the tablecloth with flour, put the pastry in the middle and roll it with the roller until it's thin (If needed add some extra flour)

- ? Coat it with 3 tsp oil and let it stand for 10 min
- ? Use your hands to further thin the pastry until you get a thin, see-through filo pastry ? Pull the pastry towards the edges of the table using the palm of your hands
- ? Remove the thickened edges with a knife
- ? Distribute filling on the pastry with a spoon
- ? Using tablecloth to form a thin strudel which you stretch additionally so its thickness is even
- ? Cut Strukli with an edge of a plate
- ? Place Strukli in a well-greased pan and cover it with 400ml whipping cream
- ? Preheat the oven to 180 °C and bake it in the oven for 45-50 min

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## Ingredients

- 500g Flour (soft)
- 250ml Water
- 50ml Sunflower Oil
- 750g Fresh Cottage Cheese
- 3 Eggs

300ml Whipping Cream

Salt

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### **Category**

1. Food
2. normal

### **Date Created**

Juni 2022

### **Author**

admin

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