

# Annurca Apple Rolls



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Serves 🍴 🍴

## Ingredients

### For the dough

125 grams of flour "00"

1 egg yolk

20 g sugar

20 g butter

3 tablespoons water

### Filling

2 apples Annurca

3 walnuts

2 teaspoons honey wildflower

cinnamon

## Method

Sift the flour on the pastry board, pour in the middle the sugar, egg yolk, salt and water, kneading until mixture is smooth. Roll out the dough with a rolling pin and get from it two squares of about 19x19 cm. Peel the apples and keep them intact, remove the core, put them on the middle of the two squares, fill the hole with coarsely broken walnuts and a teaspoon of honey, sprinkle with cinnamon. Close the bundle putting on the apple each edge, one on the other, making a slight finger pressure to secure it. Place the bundles on a baking pan lined with baking paper with the closure facing down and cook for 15 minutes in static oven at 190 ° C, flip the bundles and cook for 10 minutes with the closure facing up. Flip again and cook the bundles for another 5-10 minutes and then let cool on a grill before serving with a sprinkle of icing sugar.