



## DIRECTIONS



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# Savory Strudel

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## INGREDIENTS

- One sheet of puff pastry, from frozen package
- 8 ozs hot Italian Sausage, casing removed
- 2 cups steamed broccoli florets, chopped
- 8 ozs smoked mozzarella, diced small
- 2 TBSPs olive oil
- Garlic powder to taste
- 1 egg, lightly beaten with a little milk
- Seeds to sprinkle on top (sesame, poppy, or any type you like)



## NONNA'S TIPS

- Preheat oven to 375F.
  - Remove one puff pastry sheet from package and place on clean surface to defrost.
  - Meanwhile, place the olive oil in a sauté pan.
  - Heat oil over medium-low heat and carefully add the sausage meat in small chunks.
  - Stir often until meat is browned.
  - Add steamed broccoli.
  - Sprinkle with garlic powder and stir.
  - Sauté broccoli and sausage for a couple minutes.
  - Remove from heat and allow to cool.
  - Place defrosted puff pastry sheet on parchment paper.
  - Gently roll puff pastry a couple times with rolling pin to even it out.
  - Add the smoked mozzarella to the cooled sausage and broccoli and stir until evenly mixed.
  - Place filling down the middle of the pastry sheet, lengthwise.
  - Carefully fold each of the sides over the filling.
  - Seal both ends securely.
  - Place a second piece of parchment paper over the strudel.
  - Flip strudel upside down so that it will be seam-side down.
  - Remove first piece of parchment paper.
  - Place strudel on cookie sheet.
  - Brush top with egg wash and sprinkle with seeds.
  - Bake for 25-30 minutes until golden.
  - Slice and serve warm.
- You can use other combinations of filling for this savory strudel. Just make sure that the filling is dry with no liquid at all! This is important or you will have a soggy loaf.
  - In case you use too much filling and the side folds don't reach the middle to overlap, have no fear. Just cut a strip of dough from the second sheet of puff pastry that comes in the package. Just roll it out and use as a "patch" to place over the filling before folding in the sides. Flip upside down as directed before baking.