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Recipe:
Apple filling for an apple roll



Ingridients:
2 kg of sugar
24 kg of apples
20 g of cinnamon
1 x teaspoon of lemon juice

Difficulty:

General description and procedure:

- Wash the apples well and then grate them. They can be grated with a multi-tasker or cut into desired lengths.
- Mix the sugar and grated apples together, then mash them well and make sure they don't stick to the pan, because that way they can get a burnt taste.
- Add 20 g of cinnamon during simmering.
- Towards the end, you need to add a teaspoon of lemon juice. You can also use lemon juice instead of lemon juice.
- It is necessary to mix for a few more minutes 2-3 min, and then it is necessary to pour the filling into hot glasses.