

Potica (Slovenian Walnut Roll)

From Ana, resident at Parkland on Eglinton West



Ingredients

Dough

- 3 packages dry yeast
- 1 teaspoon sugar
- 3 tablespoon lukewarm milk
- 4 cups all purpose flour
- 3/8 cup unsalted butter, melted
- 1 cup milk
- 3/8 cup sugar
- 3 egg yolks
- 1 teaspoon salt
- 1 tablespoon vanilla or rum
- 1 teaspoon lemon zest

Walnut Filling

- 3/8 cup hot milk
- 1 cup granulated sugar
- 2 cups finely ground walnuts
- 1/3 cup honey
- 1 teaspoon cinnamon
- 1 teaspoon lemon zest
- 2 tablespoon vanilla or rum
- 3 egg whites
- 1 envelope vanilla sugar (9g)

Method

To Make the Dough

Dissolve yeast and sugar in lukewarm milk. Cover and let stand for about 10 minutes.

Sift the flour in a large mixing bowl and add the yeast mixture.

In a separate bowl, mix together the melted butter, milk, sugar, egg yolks, salt, vanilla or rum and lemon zest. Add this to the flour mixture. Knead the dough until it is smooth and elastic.

Place the dough in a greased bowl, cover and let rise in a warm place for about 2 hours or until doubled in size.

To Make the Walnut Filling

In a small pot, bring milk and granulated sugar to a boil and remove from heat. Put walnuts in a large bowl and add the hot milk mixture. Heat the honey and add to the mixture. Mix in the cinnamon, lemon zest and vanilla or rum and allow to cool.

Set aside 2 tablespoon egg whites to brush on the dough before baking. Beat the remaining egg whites with vanilla sugar until stiff and fold it into the cooled walnut mixture.

Punch down the dough and place it on a lightly floured surface. Roll into a square 1/4" thick. Spread the walnut mixture evenly over the dough. Roll up like a jelly roll and pinch the ends closed. Place seam-side down in a well greased bundt or tube pan. Let rise in a warm place until doubled in size.

Preheat oven to 350 degrees and brush the potica with remaining egg whites. Bake for about 1 hour or until the top is golden brown. Allow the potica to cool. Remove and sprinkle with icing sugar.

