



WE WISH YOU
LOTS OF
LOVE.
SUN AND CAKES!

HAPPY 2018!

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DELICATE. BUTTERY WALNUT ROLLS

*(this recipe was voted by my family as **the** Croatian holiday cookie to share with you :)*

Dough:

7 grams instant yeast
400 grams white flour
280 grams butter, cold,
cut in small cubes
1 egg
1 egg yolk
60 grams sugar

Filling:

350 grams ground
walnuts
2 tablespoons honey
150 grams sugar
300 ml milk
zest of one lemon*
2 tsp rum (or more)*
2 tsp cinnamon (or
more)*

1 egg for egg wash
powdered sugar for
decoration

*optional flavourings (I
use all)

In a bowl, mix flour, sugar and instant yeast. In the food processor, mix flour mixture with cold cubes of butter. Pulse till you get a crumble. Lightly beat the egg and the egg yolk, add to the crumble and pulse until a ball forms. Let it rest covered with clingfilm at room temperature for at least half an hour.

Meanwhile, make the filling. Boil milk and sugar until sugar dissolves. Pour slowly over the walnuts, leaving about 100 ml in the saucepan. Add honey. Add lemon zest, rum and cinnamon if using. Let sit for a few minutes. Check the consistency and add more of the reserved milk until you get nice spreadable consistency.

Heat the oven to 190 degrees C.

Divide the dough into three equal parts and roll out each into 30x20 rectangle (use more flour as necessary). Spread (small offset spatula helps here) third of the walnut mixture onto each rectangle. Roll the dough gently along longer edge into tight rolls (each should be 30cm long). Place rolls onto a baking sheet, with seam facing down, brush with egg wash and bake for 30 to 35 minutes (depending on the oven) until nicely browned. Lower the temperature to 160 for the last 10 minutes. The rolls might crack, but don't worry - icing sugar will cover any imperfections. Cool down before cutting.

Half a recipe will give you two skinnier, but equally tasty rolls :)