



WE WISH YOU LOTS OF
LOVE, SUN AND CAKES!

HAPPY 2021!

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LONDONERI

walnut meringue bites



(it is a mystery why are these perfect bites named after the city of London)



Shotcrust pastry base

250 g all purpose flour
1 teaspoon baking powder
pinch of salt
140 g butter
70 g sugar
4 egg yolks
1 tablespoon sour cream

Filling

4 egg whites
200 g sugar
1 vanilla sugar or 1 tsp vanilla essence
grated zest from 1/2 lemon
100 g ground walnuts
200 g apricot jam
100 g chopped walnuts



1. Cut the butter into small cubes, arrange on a small plate and freeze for 20 minutes.
2. Add the flour, baking powder and salt to a food processor, then pulse to combine. Add the butter and sugar and process for 10 seconds, until the mixture looks like coarse breadcrumbs.
3. Mix egg yolks and sour cream, pour into the flour mixture and process for 5 - 10 seconds. The dough should start clumping together. Turn the mixture out onto a lightly floured work surface. Using your hands, gather the dough into a ball then flatten into a disk, kneading it as lightly as possible.
4. Leave the dough in the fridge wrapped in a plastic wrap for half an hour.
5. Prepare the filling by adding sugar, vanilla sugar or essence, grated lemon zest and ground walnuts to the egg whites beaten to soft peaks.
6. Roll the dough into the shape of your pan (roughly 30x30 cm) and press into the pan lined with greaseproof paper.
7. Coat the dough with a layer of apricot jam and gently spread the filling over the jam.
8. Sprinkle the cake with chopped walnuts and super gently press them into the filling - just a bit so they hold onto the filling after baking.
9. Bake for 40-45 minutes at a temperature of 160 ° C on the lower oven shelf. Some people blind bake the dough first but I find this recipe works for me without blind baking although it is a fine balance to bake the crust fully and get a layer of fine meringue on top without under-baking the crust and over-drying or even burning the meringue.
10. Cut the cake into small slices while still hot (1.5 x 3 cm or so) and enjoy!
11. Slices keep well in a metal biscuit tin for up to a week. For us, they last from Christmas Eve until New Year's Eve (well, sometimes) - when it is time to bake a new batch!



A rustic dining table set for a meal against a stone fireplace wall. The table is made of dark wood and is set with four place settings. Each setting includes a white plate, a glass, a bottle of water, and a napkin. The background is a large, textured stone fireplace wall. The text "THANK YOU!" is overlaid in the center of the image.

THANK YOU!