



WE WISH YOU LOTS OF LOVE, SUN AND CAKES

HAPPY 2023!

ANDRIJANA, VANJA, MITZY & MALA

PRUGA, ISTRIA
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Žarbo slices



*When in Budapest, get the original Gerbeaud slice here: gerbeaud.hu This is Croatian spelling and a Croatian version of the cake, also very, very yummy. Andrijana's favourite Christmas cake :)

Dough

5g instant yeast

400g all purpose flour

200g butter

1 egg

2 tbsp sugar

Filling

200g ground walnuts

180g sugar

100g apricot jam

100g plum or cherry jam

Chocolate ganache: 100g chocolate, 2tbsp double cream

1. Mix flour, butter, sugar, yeast and lightly beaten egg into soft dough. You may need a tablespoon or two of milk for the dough to be soft and very pliable.
2. Divide the dough into three equal parts and left to rest for 20 minutes.
3. Mix half of walnuts and half of sugar with apricot jam and other halves with plum jam.
4. Roll one ball of dough to 35x20cm (the size of the baking tray) and place to the bottom of buttered and floured baking tray.
5. Gently spread plum jam mixture over and cover it with another layer of dough. Pierce the dough with the fork and spread apricot jam mixture. Finally, lay the third layer of dough and pierce with fork all over. This is quite delicate operation if you are not used to working with soft dough but the worst that can happen is that you don't get the perfect layers - flavour will still be fab.
6. Let the cake rest for 20 minutes before baking for about 25 - 30 minutes at 200 degrees Celsius. The top should be golden brown.
7. Leave to cool and glaze with chocolate ganache.
8. Cut into 3x3cm squares.



THANK YOU!