

# POTICA (Slovenian rolled cake)

10

person

DIFFICULTY

LEVELS

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## DESCRIPTION

DOUGH		
Ingredients	Amounts	Unit
Wheat flour	330	g
Butter	40	g
Sugar	40	g
Egg Yolks (2)	40	g
Yeast	26	g
Eggs M	1	pcs
Sour cream	30	pcs
Vanilla sugar	10	g
Lemon peel	10	g
Salt	5	g
Warm milk (30 °C)	100-150	g

FILLING		
Ingredients	Amounts	Unit
Walnuts	400	g
Sugar	100	g
Eggs M	1	pcs
Egg whites	2	pcs
Sweat cream or milk	200	g
Vanilla sugar	10	g

SPRINKLING		
Ingredients	Amounts	Unit
Powdered sugar	10	g
Vanilla sugar	10	g

**EQUIPMENT:** stove, oven, mixer, scale

### PREPARATION OF THE SOURDOUGH

1. Crush the yeast, add a teaspoon of sugar and warm milk until it doubles in volume, about 10-15 minutes.
2. Let it rise until it doubles in volume again.

### THE DOUGH - THE PROCEDURE

1. Mix some warm milk, sugar, vanilla sugar and yeast.
2. Form a well in the flour and add the mixture.
3. Then add the rest of the ingredients.
4. Knead the dough until it is smooth and elastic.
5. Weigh the dough to a mass of 2 x the weight of the flour in 15 minutes at room temperature or in a warm place.

### THE FILLING - THE PROCEDURE

1. Grind the walnuts.
2. Steam the ground walnuts and sugar in a pot with milk.
3. Add the egg when the mixture has cooled down.

### THE FINAL PRODUCT AND DECORATION

1. When the dough has risen enough, roll it out.
2. In size 25 cm x 20 cm at a thickness of 0.5 cm.
3. Spread the filling and shape the dough into a roll.
4. Cover it, place it in a warm place and let it rise again.
5. Before baking, pierce well (so that the steam can escape) with a needle or a fork.
6. Bake potica at 180 °C for 45 minutes.
7. After baking, leave it to cool in the sugar.

### STORAGE

The product is stored at + 4 to + 8 °C for 2-3 days.

Shelf life: 10 days.

cales, rising chamber

### **UGH**

of sugar, 70 g of milk, some flour and leave it to rise. Let it rise 15 minutes.  
e, about 10-15 minutes.

la sugar, egg yolks, cream, salt, lemon peel, butter and mix it well.  
he yeast mixture (let it rise to double volume).  
its.

n and flexible, with a suitable consistency. Not too soft and not too

: 250 g and shape it into loaves. Cover it, let it rest and rise for 30  
rising chamber at 27°C. The dough should double in volume.

gar with boiling cream or  
s cooled.

### **IRATIONS - PROCEDURE**

h, roll it into a rectangular shape.  
ess of 3 mm.

lough in a roll. Place it in a well-greased and floured baking tray.  
and leave it to rise for about 25 minutes (double volume).

t the filling does not separate from the dough), brush with the  
e liquid butter.

utes.

e tray and cover it. When cooled sprinkle it with the powdered

