

## Orehova Potica - Walnut Potica



*"This recipe was given to me by my mother whose 'potica' is the best in the world for me and to anyone who ever tasted it. She usually bakes it in a wood-fired oven which gives it a very nice crust."*  
Mateja

### INGREDIENTS

#### Yeast:

1 large cake compressed yeast ( 5 dag / 2 oz.)  
1/2 cup lukewarm milk  
1 tablespoon sugar

#### Dough:

1-1/2 cups of warm milk  
20 dag ( 7 Oz.) butter  
3 egg yolks  
2 tablespoons sugar  
1 teaspoons salt  
1 tablespoon vanilla  
70 dag ( 25 oz.) all-purpose flour (sifted)

#### Walnut Filling:

80 dag ( 30 oz.) ground walnuts  
30 dag sugar (10 oz.)  
2 teaspoons honey  
1 tablespoon vanilla  
Grated peel 1 lemon  
1-1/2 cups of warm milk  
3 egg whites



**Potica is a typical Slovenian nut roll. It comes in different sizes, shapes, and fillings. The most popular and traditional potica is made with walnuts, but you can make it with poppy seeds, cottage cheese, hazelnuts, chocolate, tarragon, or even Nutella :)**

#### Yeast mixture

Dissolve yeast in milk; add sugar and combine. Cover and let rise in warm place for 10-15 minutes.

#### Dough

To prepare the dough place the flour into a big bowl (flour should not be cold), add salt, egg yolks, and softened butter (not melted). Add vanilla sugar and yeast and begin stirring with a wooden spoon until of consistency of the dough can be handled without sticking. If the dough is too dense add some milk. Place on floured board and knead for about 10 - 15 minutes, adding flour if necessary, to make a non-sticking dough. Place dough in well-greased bowl, Cover and let rise in a warm place for 30 minutes to 1 hour until double in bulk.

#### Walnut Filling

Filling will be tastier if you mix ground walnuts, rum, lemon zest and sugar at least 30 minutes before adding milk and egg whites. Milk must be added very slowly - keep in mind that the filling should not be too fluid. At the end beat the egg whites until stiff and gently fold into the nut mixture.

#### Rolling and baking

Roll the Dough as thinly as possible on a tablecloth. Tablecloth is a great base for turning rolls. If you do not have a suitable cloth you can also use baking paper. Spread walnut filling evenly and generously over entire dough. Start rolling up dough by hand from the wide side, stretching the dough slightly with each roll. Keep the side edges as even as possible. Prick roll about every several turns with a thin knitting needle to eliminate air pockets. Seal ends more securely by gently pulling dough down to cover ends and tucking underneath when placing in the backing tray.

Cover with a table cloth and let rise in a warm place until double in size - 30 minutes to 1 hour. Bake in preheated oven on 200 °C (392 °F) - for 10 minutes and. Then reduce the temperature to 160 °C (329 °F) and bake for another 50 -60 minutes until golden brown. If a glossy top is desired, brush each loaf with 1 egg yolk beaten with 1 tablespoon milk 15 minutes before potica is done.

Once baked leave it to cool for at least 20 minutes and then remove from the baking tray. Sprinkle generously with custard sugar and your first potica it is ready to be served.

