

# POTICA

DELICIOUS QUEEN OF SLOVENIAN  
FESTIVE DISHES



## INGREDIENTS



### Dough

- 250g sharp or all purpose flour
- 13 g fresh yeast
- 40g butter
- 2 egg yolks
- 30g sugar
- 100 ml milk
- 1 vanilla sugar
- Pinch of salt
- 2 table spoons of rum
- Grated lemon zest

### Walnut filling

- 250g ground walnuts
- 25g biscuit crumbs
- 50g sour cream
- 65 ml heavy cream
- 100g sugar
- 2 table spoons rum
- 1 egg yolk
- 1 egg white (firmly whipped)
- 1 vanilla sugar
- Grated lemon zest
- Pinch of salt
- 1/2 tea spoon of freshly ground coffee
- 1 tea spoon of cinnamon
- Knife tip of ground cloves
- some icing sugar for sprinkling at the end



## TOOLS AND EQUIPMENT

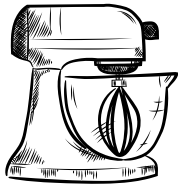


- round baking tray (potičnik)
- 2x large mixing bowl
- 2x small mixing bowl
- 1x saucepan for melting butter
- electric mixer
- rolling pin
- skewer
- offset spatula/tablespoon
- wooden spoon
- clean napkin/kitchen towel
- cooling wire rack (you can use wire rack from your oven, remove before preheating the oven to avoid burning yourself)
- table cloth (for the dough rolling part)

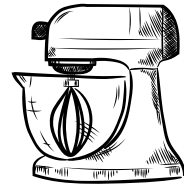


# POTICA

## DELICIOUS QUEEN OF SLOVENIAN FESTIVE DISHES



### METHOD



#### 1. Prepare the pans

Grease the round baking tray with warm butter and set aside

#### 2. Knead the dough

In a large bowl combine sifted flour and salt. In a small mixing bowl dissolve fresh yeast and sugar in lukewarm milk. Set aside for about 10 minutes for the yeast to grow. While you wait for the yeast to grow, melt the butter and add sugar, vanilla sugar, rum and grated lemon zest. Mix all ingredients well and pour in the milk. Add the egg yolks to the lukewarm butter and mix well. Pour the yeast into the flour. Add the melted butter mixture gradually to the flour. Mix everything together with a wooden spoon. When the ingredients are mixed, and the dough has pulled together, turn it onto a lightly floured surface. Knead the dough until smooth and elastic. When kneading, gently lift the edge of the dough from the surface and fold in into itself then press with the palm of your hand. Lightly flour a large mixing bowl, place the dough in the bowl and cover it with a napkin. Set the dough aside for about 50 – 60 minutes or until doubled in size (When the dough rises, it doubles in volume, becomes soft and tender it is ready for the rolling).

While the dough is rising, prepare the walnut filing

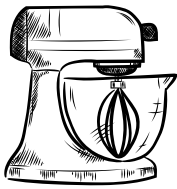
#### 3. Walnut filling

While you wait for the dough to rise. Put the ground walnuts to a large bowl. In a saucepan heat the heavy cream and bring it to a boil, then pour over the walnuts in a bowl. Add sugar and stir to combine to get a nice thick walnut filling. Add the spices: cinnamon, cloves, rum, vanilla sugar, grated lemon zest and freshly ground coffee then stir everything to combine. Continue by adding the egg yolk and a pinch of salt and mix well. Add sour cream and mix well to combine all ingredients. In a separate bowl beat the egg whites to get stiff peaks. Finally, add biscuit crumbs and a tablespoon of firmly whipped egg whites. Fold the egg whites into the walnut mixture and stir to combine.

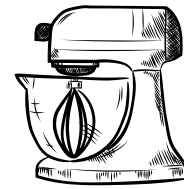
#### Tip:

*If the walnut filling seems to liquidy add a teaspoon of biscuit crumbs. If the filling seems too dry, add 1 teaspoon of heavy cream.*





## METHOD



### 4. Preparation and rolling

Preheat your oven to 180°C. Generously dust your working area with flour. Turn out the dough from the mixing bowl onto your working area. With a rolling pin, evenly roll the dough into a rectangle. With a spoon arrange the filling over the dough. Using an offset spatula, spread the walnut filling in an even layer over the dough. The thickness of the dough and the filling should be about the same. Leave a 4-5 cm strip at the top of the dough empty to avoid the walnut filling leaking when rolling. Starting at the shorter edge nearest you, tightly roll up the dough into a tight log. Brush off any excess flour. Transfer the potica roll to a prepared pan so that the seam is looking upward. Make sure that the ends of the log are tightly pressed together or the potica won't be as pretty and the filling will spread out while baking. You can lightly drizzle the ends with water so that the dough sticks nicely during the baking. At this stage you can still correct the roll by lightly squeezing it to distribute the filling

#### Tip:

*-If you don't have an offset spatula, you can use a table spoon to spread the filing.*

*-When rolling the dough don't press too hard with the rolling pin.*

*-Measure the inner diameter of the round baking tray and multiply it with 2 to get the desired width of the rectangle. Before transferring the log to the baking tray measure it again – the length of the log should be double the diameter of the round baking tray. Cut the excess on the edges.*

*-If you decided to cut off the excess dough on the edges, you can bake it separately on a baking sheet.*

### 5. Proofing

Use a skewer to poke holes all over the top of the potica and all the way through to the bottom to prevent air bubbles from forming and separating the filling from the dough. Cover the pierced potica with a napkin and leave it to proof (rise) for 30 – 45 minutes.

#### Tip:

*poke holes with the blunt part of the skewer to get equally thick holes throughout the potica*

### 6. Bake and serve

Transfer the potica to a preheated oven. Bake for about 45 minutes at 180°C until potica is puffed and golden brown.

Let cool slightly, for about 5 minutes, then invert onto a wire rack and remove the pan. Leave the potica to cool, then sprinkle with icing sugar and serve

#### Tip:

*The potica does not like to be baked on a fan-forced setting. It is best to use conventional settings when you are baking the potica (like for cakes). Upper and lower heat is a preferred option especially for baked goods such as the potica that need to rise. Because of the air stream produced by the fan of the fan oven, your rising pastry might collapse.*