

Diós bukta (Walnut Roll)

Ingredients:

2 cups flour
250gm butter
2 egg yolks
1 whole egg
125gm castor sugar
1/4 cup milk
30gm yeast
about 150ml sour cream
pinch of salt

For the filling:

1/2kg ground walnuts
300gm granulated sugar
200gm sultanas
a good pinch of ground cinnamon
1/2 stick of vanilla

Method:

Put in a cup a spoonful of sugar, crumbled yeast and 1/4 cup milk. Leave to rise. Put the flour in a bowl, rub butter lightly into the flour till mixture is crumbly. Add egg yolks, sugar, the risen yeast and enough sour cream to make a not too soft dough. Knead thoroughly, then cover with cloth and let dough stand for at least 3 hours. After this time turn out onto a floured pastry-board: divide in two, shaping a ball of each part. Roll dough-balls out to 6-8mm thickness, spread generously with the filling and roll up neatly. Place rolls into a very lightly greased oblong baking tin, brush top with egg, leave to rise 1/2 hour longer. Then brush the top of the roll again with egg, and bake in a medium oven for 20-30 minutes.

Filling:

Put the sugar into a saucepan together with 2 tbs. water. Stirring constantly, add ground walnuts as soon as sugar is melted. After 5 minutes add flavourings, put aside to cool. Then stir till creamy, and use.