

Hungarian poppy seed strudel: Beigli

130–160 Min

Preparation

1. Warm the milk slightly, dissolve the yeast and icing sugar in it, and leave for 10 minutes until lightly foamy.
2. Rub the butter into the flour until crumbly. Add the yeast mixture, eggs, orange zest and salt. Knead into a smooth dough, cover and leave to rise in a warm place for 1 hour.
3. Heat the milk in a saucepan. Add the poppy seeds, sugar and semolina. Cook, stirring constantly, until the mixture thickens. Stir in the orange juice and allow the filling to cool until spreadable.
4. Divide the dough into two equal portions. Roll each portion into a thin rectangle on a lightly floured surface. Spread the poppy seed filling evenly over the dough, leaving a small border around the edges. Roll up from the long side and gently seal the ends.
5. Place the rolls on a baking tray lined with baking paper. Beat the egg and brush it over the rolls. Prick each roll several times with a fork to prevent cracking. Leave to rest for another 20 minutes.
6. Preheat the oven to 180°C (356°F), conventional heat (top and bottom).
7. Bake the Beigli for approximately 30 minutes, until golden brown. Allow to cool completely before slicing.

Ingredients 12 Portions

= Kotányi Produkte

For the dough:

100 ml	Milk
0.5 cube	Fresh yeast (approx. 21 g)
1 tsp	Icing sugar
500 g	Wheat flour
250 g	Butter
2	Eggs
	Zest of 1 organic orange
1 pinch	Table Salt

For the filling:

100 ml	Orange juice
300 g	Ground poppy seeds
50 g	Fine semolina
300 ml	Milk
200 g	Sugar

For brushing:

1	Egg