

Slovenian Layered Cake: Prekmurska Gibanica

220–240 Min

Preparation

1. Make the shortcrust: Knead all ingredients together, wrap and chill for 30 minutes.
2. Prepare the fillings: Grate the apples, squeeze out excess juice and mix with breadcrumbs, cinnamon and sugar. Mix the quark ingredients together. Combine the walnuts with lemon zest, sugar and vanilla sugar. Mix the poppy seeds with both sugars and white wine until fully moistened.
3. Prepare the base: Roll out the shortcrust and line a 26 cm springform tin (8 cm deep). Cut the strudel pastry into 9 circles to fit the tin and prick with a fork.
4. Layer the cake: Place a pastry circle over the base and brush with oil. Add half the poppy seed filling and drizzle with a little cream. Cover with pastry, brush with oil, then add half the quark filling. Repeat with pastry and half the walnut filling, adding a little cream. Repeat with pastry and half the apple filling, again adding cream.
5. Repeat: Repeat the layers with the remaining fillings, finishing with a pastry layer. Brush with the remaining oil and cream.
6. Bake: Bake in a preheated fan oven at 160°C (320°F) for 60 minutes.
7. Cool and serve: Leave to cool for at least 1 hour. Serve warm or, preferably, leave overnight for the flavours to develop. Dust with icing sugar before serving.

Ingredients 14 Portions

= Kotányi Produkte

Poppy seed filling

400 g	Ground poppy seeds
1 pkg.	Bourbon Vanilla Sugar
110 g	Sugar
200 ml	White wine

Apple filling

800 g	Apples (e.g. Boskoop)
1 tsp	Cinnamon, Ground
40 g	Sugar
40 g	Breadcrumbs

Quark filling

500 g	Quark (20% fat)
200 g	Sour cream
1 pinch	Table Salt
2	Egg yolks
50 g	Sugar

Walnut filling

400 g	Ground walnuts
60 g	Sugar
2 pkgs.	Bourbon Vanilla Sugar
	Zest of 1 lemon

Shortcrust pastry

250 g	Flour
100 g	Butter
1 pinch	Table Salt
1	Egg, large
20 ml	Water

Assembly

400 g	Filo or strudel pastry
100 ml	Plant oil, neutral
200 ml	Cream
2 tsp	Icing sugar, for dusting (take as much you need)