

Kolache



🍷 For 15 Kolaches

Ingredients

180 gr of sourdough (active) | 350 gr of flour "0" | 175 gr of warm milk | 1 egg | 50 gr of sugar | 50 gr of butter | a pinch of salt

Filling

100 gr of dried apricots | 75 gr of sugar | 2 tablespoons of orange juice or orange liqueur | icing sugar to decorate

Method

The night before, please refresh the sourdough, so that it wake up. The next day take 180 gr of sourdough and put in a large bowl, add 175 gr of warm milk and with a fork, dissolve the yeast well until it's without lumps. Add the sugar and mix, add the flour and than the salt and begin mixing with a fork until the flour will have absorbed all the milk. Add the butter softened at room temperature, the egg and mix well and than put everything on pastry board and start working the dough with the hands, than beat the dough vigorously on the pastry board, it takes about 10 minutes. Form a ball and then cut on a cross, cover with a damp cloth and let rise for 3 hours. After this time, deflate the dough to obtain a rectangle, and proceed to the fold. Take one third of the overall rectangle and bend the two sides, left and right, one over the other, turn of 90° and repeat the operation. Cover with the cloth and let rest for one hour.

Take the dough and form a loaf and obtain from it 15 balls. Cover and let rest for another 4 hours. Meanwhile prepare the stuffing, cut into small pieces dried apricots, cover with water and bring to boil, add the sugar and liqueur or orange juice, when all the water evaporates cook for another minute, turn off the heat and let cool. After 3 hours, press with the finger the center of each ball and fill with apricot filling. Bake in preheated oven for 25 minutes at 180 degrees. Remove from the oven and let cool on a grid. Sprinkle with powdered sugar before serving.

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