

## Makovnjača / Orehnjača WALNUT / POPPY SEED CAKE



### Ingredients for one roll (duplicate the quantities if you want to make both rolls)

#### *for the small dough:*

50 g flour type 0  
30 g sugar  
22 g brewer's yeast  
30 g milk

#### *for the dough:*

210 g flour type 0  
95 g butter  
2 eggs  
2 pinches of salt

#### *for walnuts stuffing:*

250 g grated walnuts  
100 g sugar  
a few spoons of milk

#### *for poppy seeds stuffing:*

250 g poppy seeds  
100 g sugar  
a few spoons of milk

#### *for the crust (optional):*

25 g sugar  
50 ml water

Make a little dough with 50 g of flour, the yeast, 30 g sugar and 30 g milk, and make it grow under a cloth for 30 minutes / one hour.

Meanwhile, grate the nuts, or grind the poppy seeds, with a coffee grinder (a little bit at a time).

Prepare the filling by adding 100 g sugar and a few tablespoons of milk until the ingredients are mixed. Never use too much milk.

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Quickly mix 210 g of flour with 95 g of butter, the eggs and the salt. Add the small dough and work with hands until it fades from fingers. Leave to rest for another half hour.

Roll out the dough in the shape of a rectangle. The shorter side must be equal to the length of the pan. Spread the fillings on dough rectangles, leaving a small edge that will damp with a little water.

Wrap starting from the short side. See the drawing below.

Place the roll in a baked pan and cook at 180 degrees for 45 minutes.

Place sugar and water in a small pot on a slow fire, until the sugar is dissolved, and let it cool. As soon as the sweet is cooked, spread the syrup over the top and let it cool.

