Desserts / Czechia

Trdelník



A ribbon of yeasted dough wound round a spit, baked and rolled in sugar and nuts.

Time 110 min **Servings** 6

What you'll need.

- ☐ 500 g Plain flour
- ☐ 7 g Dried yeast
- ☐ 80 g Butter — softened
- ☐ 150 g Sugar for coating
- ☐ 2 tsp Cinnamon
- ☐ 220 ml Warm milk
- ☐ 60 g Sugar for the dough
- ☐ 2 piece Eggs
- ☐ 100 g Walnuts — finely chopped
- ☐ 1 tsp Salt

Let's make it.

01 Dissolve the yeast with a spoon of sugar in the warm milk and let it foam for ten minutes.

02 Knead a dough from the flour, the yeast liquid, eggs, sugar and salt for ten minutes, then work in the soft butter piece by piece. Prove for an hour.

03 Roll the dough out and cut two-centimetre ribbons. Butter the spits and roll them in sugar.

04 Wind a ribbon round each spit, overlapping by a third and pulling it slightly taut. Roll it on the table so the layers bond.

05 Brush with butter, roll in the sugar, nut and cinnamon mixture and bake at 190 °C for eighteen minutes, turning every five.

06 Let it cool three minutes and twist it off the spit. Hot, it tears; fully cooled, it sticks.

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