



POLISH POPPYSEED ROULADE

Ingredients

Dough

12g caster sugar
5g dried yeast (10g fresh yeast)
60g warm milk
175g strong white flour
2g salt
25g beaten egg
25g melted butter

Filling

60g poppy seeds
25g butter
40g caster sugar
40g raisins
25g ground almonds
25g mixed peel
1/4 teaspoon cinnamon

Topping

55g icing sugar
8g lemon or lime juice
15g toasted flaked almonds

Method

Mix flour, salt, sugar, yeast and milk to make a dough then add the egg and butter. Knead for 10 to 15 minutes then leave in a warm place for 90 minutes.

Meanwhile pour boiling water over the poppy seeds, cover and leave to cool then drain. Melt the butter in a pan, add the poppy seeds then cook for 2 to 3 minutes. Remove from heat and add sugar, ground almonds, raisins, peel and cinnamon.

Roll out dough on a floured board to 25x25cms then spread the filling to within 2cms of the edges, gently so you don't double the size of the roll. Roll up, tucking in the ends to seal in the filling. Seal the seam along the bottom by pinching it together then transfer to a baking tray lined with floured baking parchment. Prove in a warm place for 30 minutes.

Bake at 190°C for 30 minutes then add icing and toasted almond flakes.