Poppy Seed Povitica Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 30 minutes

Cook time : 60 minutes

Ready in 90 minutes

Level : Advanced

Ingredients:
The Dough

- All purpose flour 370g (13oz)
- Milk 180g (6.3oz)
- Dry yeast 10g (2Tsp)
- Salt 7g (1Tsp)
- Sugar 50g (1.8oz)
- Eggs 50g (1.8oz or 1 medium egg)
- Butter 50g (1.8oz)

The Filling

- Poppy seeds, ground 300g (10.6oz)
- Sugar 160g (5.4oz)
- Milk 300g (10.6oz)
- Rum 10ml (1Tbsp)
- Vanilla powder

Directions

1. Line a loaf pan with parchment paper.
2. Put flour, salt and sugar into a bowl of a mixer fitted with hook attachment.
3. In another bowl mix milk with one egg and add yeast.
4. Add liquid ingredients to the dry ones and mix on low speed for approximately 10 minutes.
5. Add softened butter and mix for another 5 minutes.
6. Cover the dough with a cloth, and leave it to ferment until doubled in size.
7. While the dough is fermenting, make the filling. Mix ground poppy seeds, sugar and vanilla. Bring milk to a boil and pour it over the poppy seed mixture. Stir well, and add a tablespoon of rum.
8. Sprinkle some flour on the counter and roll out half of the dough as thin as possible. It should be approximately 40cm x 20cm (16" x 8") in size.
9. Spread half of the poppy seed filling all over the dough. Roll it tightly like a Swiss roll. Repeat the process with the remaining dough.
10. Carefully transfer the rolls into the pan. Place one end in the corner of the pan forming a letter "U" at the bottom of the pan, and place the other "U" on top of that.
11. Leave povitica to prove for about 40 minutes.
12. Brush poppy seed povitica with egg wash.
13. Bake it at 180°C (350°F) for 15 minutes, and then reduce the temperature to 160°C (320°F) and continue baking for another 30-40 minutes.
14. Take povitica out from the oven, leave it to cool down, and dust it with some powdered sugar.