



Ingredients:

400 g flour, 150 g butter, 100g icing sugar, 50g yeast, 2 eggs, 3 tablespoon sour, cream, 1 tablespoon grated lemon peel, salt.

STUFFING :

400 g poppy-seeds, 150 g butter, 200 g sugar, 100 g almonds, 4 tablespoons currants, 4 tablespoons honey, 2 egg whites, 5 ml rum, 2 tablespoons chopped orange peel fried in sugar, 1/2 vanilla pod

Directions:

Prepare the stuffing: scald the poppy-seeds with boiling water, drain. Drain and mince three times. Melt butter and honey in a saucepan, add vanilla, almonds, currants and orange peel. Mix well, add poppy-seeds and fry for 10-15 min. Leave to cool, add beaten egg whites and rum, mix lightly. Mix the yeast with cream. Sift the flour into a mixing bowl, beat in an egg, add sugar, yeast with cream, lemon peel and salt. Chop all the ingredients with a knife, then knead the dough. Transfer onto a square. Spread the dough evenly with the stuffing, leaving 2 cm margins on opposite sides. Roll up the dough into a roll and transfer to a greased baking tin. Leave to stand in a warm place for 1 hour. When the dough rises, pierce it in a few places, transfer to a medium hot oven and bake for 40-50 minutes.