

# Updated Recipe and Technique for Dios Beigli

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The first time I can remember having this traditional Hungarian pastry was when my husband's cousin, Judith, sent us a loaf for our first Christmas as a married couple. I knew right away that I must have had something like this before because it is one of those classic combinations of syrupy walnuts and sweet dough that is ubiquitous in traditional desserts. In fact, it is very similar to the filling used in baklava. I have posted a recipe for beigli previously but have not been completely satisfied with it as I was getting ruptured fillings and cracks in the dough. I am much happier with this recipe and, as you can see, have managed to reproduce the beautiful mosaic pattern that comes from layering an egg yolk then an egg white wash.

I'm still working on perfecting the poppy seed filling so stay tuned...

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