

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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Hungarian Beigli

DH and his brother call this kalacs but I think beigli is the correct moniker for these nut or poppy seed rolls. Since DH does not like poppy seeds (or raisins or coconut milk or olives...aiiyi what a list) I made the traditional walnut beigli and then made up an almond paste variety.

I had to refer to 3 different cookbooks to piece together the recipe but DH and BIL seemed to approve. I will ignore the comment that DH made about drizzling chocolate on top as that seems to be his way of annoying me. I have to say I lost control of one of the rolls because it had proofed for too long (I had to feed our newborn) and the dough stretched too much when I transferred it to the pan. Regardless, it still turned out beautifully even if didn't look perfect. So, the recipe is forgiving.

I am including the recipe for the walnut beigli as my almond paste creation needs some work.[amd-yrecipe-recipe:19]