Figs & Raisins twist

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 250 grams of wheat flour
- 60 grams of butter
- 2 egg yolks
- 50 grams of sugar
- 25 grams of yeast
- 1 egg white
- 1 lemon - only zest
- 1/4 cup of milk

Stuffing:

- 200 grams of plum jelly
- 5 dried figs
- 10 dried dates
- 10 hazelnuts
- 10 waluts
- 100 grams of almonds
- 150 grams of raisins
- 1/3 cup of candied orange zest
- 20 ml of rum

Instructions

1. Dissolve yeast in milk, add one tea spoon of flour and one tea spoon of sugar. Leave in warm place till it doubles.
2. Grind egg yolks with sugar.
3. In large bowl, sift flour, add yolks mixture, yeast mixture and lemon zest. Knead dough, after 5 min add melted butter.
4. Knead till dough is uniformed. Place in warm place till dough rises.
5. Meantime prepare stuffing, chop coarsely figs, dates ad nuts, add raisins, orange zest and rum, mix well.
6. Cut dough in half. Roll out, smear with whipped egg white, cover with half of stuffing and roll, sealing ends. Repeat with remaining dough and stuffing.
7. Twist together both rolls, place on baking tray, smear with egg white.
8. Bake about 45 min. till golden brown, in 180 C degrees.