Nut Cake

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Introduction

Mazurek orzechowy is a traditional Polish dessert, often prepared during holidays, especially Easter. This delightful nut tart features a buttery crust topped with a rich layer of nuts and sweet syrup, creating a perfect combination of textures and flavors. Not only is it a treat for the taste buds, but it also carries cultural significance, making it a cherished recipe in many Polish households.

Detailed Ingredients with measures

– For the crust:
– 250g all-purpose flour
– 125g unsalted butter
– 70g powdered sugar
– 1 egg
– A pinch of salt

– For the topping:
– 300g mixed nuts (e.g., walnuts, almonds, hazelnuts)
– 200g honey
– 50g butter
– 100g sugar
– 1 teaspoon vanilla extract
– 2 tablespoons heavy cream

Prep Time

The preparation time for mazurek orzechowy is approximately 30

minutes. This involves making the crust and preparing the topping ingredients.

Cook Time, Total Time, Yield

Cook time is around 40 minutes, giving a total time of about 1 hour and 10 minutes from start to finish. This recipe yields one tart, typically serving 8-10 people, making it perfect for family gatherings or festive occasions.

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Detailed Directions and Instructions

Prepare the Dough

In a large bowl, mix 250g of flour, 125g of cold butter, and 50g of powdered sugar. Add one egg yolk and a pinch of salt. Use your hands to work the ingredients until they form a smooth dough.

Chill the Dough

Wrap the dough in plastic wrap and refrigerate for at least 30 minutes to firm up.

Preheat the Oven

Preheat your oven to 180°C (350°F).

Roll Out the Dough

Once chilled, roll the dough on a floured surface to about 0.5 cm thickness. Carefully place it in a tart or rectangular baking pan.

See also Heavenly Banana Walnut Cream Cake

Bake the Crust

Prick the bottom of the crust with a fork to prevent it from puffing up during baking. Bake for 15-20 minutes until golden. Allow to cool completely.

Prepare the Nut Filling

In a saucepan, combine 100g of sugar, 120ml of cream, and 200g of chopped walnuts. Cook over medium heat until the mixture thickens.

Combine and Bake the Filling

Pour the nut filling over the cooled crust and spread evenly. Bake in the preheated oven for an additional 20-25 minutes until the filling is set and golden.

Cool and Decorate

Remove from the oven and let it cool completely. Optionally, decorate the top with melted chocolate or additional nuts.

Notes

Serving Suggestions

This pastry is best served chilled or at room temperature.

Storage Instructions

Store leftovers in an airtight container at room temperature for up to 3 days.

Substitutions

You can use other nuts such as hazelnuts or almonds if desired.

Gluten-Free Option

To make this recipe gluten-free, substitute the flour with a gluten-free flour blend.

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Cook techniques

Preparation of the Dough

The dough for the mazurek is made by combining flour, butter, and sugar. It is important to ensure that the ingredients are at the right temperature to achieve a smooth consistency.

Baking the Crust

Once the dough is prepared, it is rolled out and placed in a baking dish. The crust needs to be baked until golden brown, allowing for a firm base that holds the filling.

Making the Nut Filling

The nut filling is made by toasting nuts and combining them with ingredients such as honey or sugar. This mixture should be cooked until it reaches the desired consistency.

See also Honey Garlic Chicken Skewers

Assembling the Dessert

After the crust and filling are prepared, the filling is spread evenly over the cooled crust. This step is crucial to ensure a balanced flavor in each bite.

Decorating the Mazurek

The final touch involves decorating the mazurek with additional nuts, chocolate, or icing. This adds not only visual appeal but also enhances the overall taste.

FAQ

What type of nuts can I use for the filling?

You can use a variety of nuts, such as walnuts, hazelnuts, or almonds, depending on your preference.

Can I make the dough in advance?

Yes, you can prepare the dough ahead of time and store it in the refrigerator for a couple of days before using it.

Is it necessary to toast the nuts?

Toasting the nuts enhances their flavor and adds a crunchy texture, making it recommended for the best taste.

How long can I store the mazurek?

The mazurek can be stored at room temperature for several days or can be refrigerated to extend its freshness.

Can I use different sweeteners for the filling?

Yes, you can substitute honey with other sweeteners like maple syrup or agave syrup, but it may alter the taste slightly.

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Conclusion

The walnut mazurek is a traditional Polish dessert that embodies the essence of celebration and togetherness. Its rich flavors and satisfying texture make it a delightful addition to any festive occasion. By indulging in this delightful treat, you not only enjoy its unique taste but also partake in a cherished culinary tradition that brings joy to many.

More recipes suggestions and combination

Chocolate Mazurek

For a decadent twist, consider adding a layer of rich chocolate ganache on top of your walnut mazurek. This will complement the nuttiness of the walnuts beautifully.

See also Crockpot Creamy Potato & Hamburger Soup

Fruit Topped Mazurek

Enhance your mazurek by decorating it with a variety of fresh fruits. Strawberries, blueberries, or even candied citrus zest can add a refreshing contrast.

Spiced Maple Mazurek

Incorporate warm spices like cinnamon and nutmeg into your walnut filling. Drizzle with maple syrup before serving for an extra layer of flavor.

Coconut Flour Mazurek

For a gluten-free option, substitute regular flour with coconut flour for

the crust. This addition will offer a unique taste while maintaining the essence of the original recipe.

Walnut and Almond Combination

Combine walnuts with ground almonds for the filling to introduce a new texture and flavor. This way, you can experience a richer nutty profile in your mazurek.

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