

# INTERNATIONAL FOOD FAIR – VIRTUAL TOUR

## Orechovnik (Slovak Nut Roll)



### COUNTRY



### SERVINGS

2 Large Rolls  
8-10 servings  
each

### INGREDIENTS

#### Dough

1 tsp dry yeast  
1/2 cup milk  
3 tbsp sugar  
2 cups all-purpose flour  
2 tsp baking powder  
2 tbsp veg. oil + extra for brushing  
Water as needed

#### Filling

3 cups walnuts  
3/4 cup sugar  
Milk as needed

TIME TO  
PREPARE



20 min

TIME TO  
COOK



25 min

### PROCEDURE

Add flour, baking powder, sugar, yeast, oil and milk to a bowl. Mix thoroughly into dough. Add water until the dough until it no longer sticks to the bowl. Dust a bowl with flour and put in the dough. Cover with clingfilm and leave to rise for 2 hours. Grind walnuts and add to a bowl and mix with sugar with enough milk to create a thick, spreadable consistency. Cover and set aside. After 2 hours, place dough on a floured work surface. Flatten dough with your hands and brush with oil. Fold the dough over, flatten again and brush with oil. Fold it over again and knead it until the oil is fully incorporated. Divide the dough into two and create two small rolls. Shape each dough into a rectangle. Roll out the dough. Flatten each on a big sheet. Spread the walnut filling on each dough to within 1 inch of the edges. With the long side in front of you, start rolling up the dough, make sure you roll it tight and seal the edges. Transfer the Orechovnik to a baking tray lined with parchment paper with the seam on the bottom. Brush with oil and set aside for 30 minutes. Preheat oven to 400°F. Bake for less than 30 minutes until a deep golden color. Remove and brush with oil, let cool. Slice to serve.

See more details at:

<https://cakieshq.com/recipe/orchovnik/>