

Raguolis-Sakotis-Sekacz

Ingredients:

50 eggs;
1250 g butter;
1250 g flour;
800 g sugar;
10 g lemon essence;
6 glasses cream (20 % fat);
100 g cognac.

Preparation:

Beat the butter and sugar into a smooth paste. While stirring, add 1-2 eggs at a time until all eggs are used. Add the flour and lemon essence, then the cream and cognac. Beat the paste to a very smooth consistency

Bake šakotis in a special oven dripping the pastry slowly onto the rotating stick.

Another variant

Ingredients:

1/2 cup butter
1/2 cup sugar
1/2 teaspoon lemon peel, finely grated
1/2 teaspoon vanilla
6 egg yolks
2/3 cup flour
1/3 cup cornstarch
6 egg whites
1/4 teaspoon salt
1/4 cup sugar
2 cups sour cream
1/3 cup sugar
1 teaspoon vanilla

Preparation (home variant):

Grease a 9-inch spring form pan; set aside.

Cream butter until light; gradually add 1/2 cup sugar, lemon peel and 1/2 teaspoon vanilla.

Add yolks, one a time, beating well after each addition.

Mix flour, 1/3 cup cornstarch and 1/4 teaspoon salt; stir into butter mixture.

Beat egg whites until soft peaks form. Gradually add 1/4 cup sugar; beat till stiff peaks form. Stir a small amount of egg white into flour mixture. Fold flour mixture into egg whites.

Spread a scant 1/2 cup batter evenly in bottom of prepared pan. Place under broiler 5 inches from broiler elements; broil 1 to 1 1/2 minutes or until lightly browned. Spread another 1/2 cup batter over browned layer, broil again. Repeat this step, making 5 layers. Stir together sour cream, the remaining 1/3 cup sugar and 1 teaspoon vanilla.

Spread half of this mixture over top cake layer.

Broil 1 minute or until set. Using remaining cake batter, add 5 more Layers, broiling as before. Spread last layer with remaining sour cream mixture.

Broil 1 minute or until set.

Cool 15 minutes. Remove sides from the spring-form pan; cool completely.

Decorate top with strawberries and chocolate butter cream frosting.



SEKACZ

Wednesday, December 21, 2011

SEKACZ

The recipe here is adapted for the home baker and uses a springform pan instead of a spit. Of course the ring effect won't be exactly the same, but the taste is still worth the effort, and you won't have to spend your Christmas holiday cleaning drips of burned batter off the oven.

Ingredients:

2 sticks butter

3/4 cup sugar

8 eggs (separated)

2 tablespoons rum

Grated lemon rind

1 pinch salt

1/3 cup minced almonds

1 cup plus 2 tablespoons flour mixed with 1 cup plus 2 tablespoons starch

1/2 cup apricot jam, melted

Almond paste, powdered sugar, or chocolate icing (optional)

Cooking:

Whip butter and sugar well until creamy. Gradually add egg yolks and the remaining ingredients to the butter-sugar mixture until a light, foamy batter forms. Beat egg whites until very stiff and stir gently into the batter. Pour about 2 tablespoons batter (a thin covering) into a 8 1/2-inch springform pan greased with butter. On the uppermost oven rack, bake (or broil) in a preheated oven at 450 degrees for 2 minutes or until golden brown. Watch carefully, this browning can take place very quickly.

Repeat until all the batter is gone. You should have about 14 to 16 layers. When the cake is done, let it stand a few minutes before running a sharp knife along the sides of the pan.

Remove the cake from the pan and glaze with melted apricot jam. Once the jam is set, you can add an additional glaze of thinned almond paste or immediately finish the cake with a thin icing made from powdered sugar or the highest quality chocolate available.