Strucla drożdżowa z makiem I „Makownik” (Kuchnia Polska, PWE, 1969) plus poppy seed paste for kutia and pasta with poppy seed

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Dough

1 kg flour: (2 lb 3 ¼ oz): Harvest King Gold Unbleached Wheat Flour Better for Bread.

Note: All-purpose flour cannot be used for his kind of dough

12 dag (4 ¾ oz) Polish butter.
25 dag (8 ¼ oz) sugar
12 dag (4 ¼ oz) fresh yeast or 8 packets lyophilized yeast each 0.7 dag (¼ oz)
2 eggs and 4 egg yolks
300 ml (1 ¼ cup) whole (4%) milk
Butter and bread crumbs for greasing the baking trays
At least two eggs for the crust of strucelka
Salt

Poppy seed filling (plus 50% for kutia and pasta with poppy seed – put aside before adding beaten egg whites)

50 dag (17 ½ oz) of Polish blue poppy seed 1.5 portion: 75 dag (26 ½ oz)
25 dag (8 ¾ oz) sugar 1.5 portion: 37.5 dag (13 ¼ oz)
4 dag (1 ½ oz) Polish butter 1.5 portion: 6 dag (2 ¼ oz)
6 tbsp Polish golden honey (linden) 1.5 portion: 9 tbsp
5 dag (1 ¾ oz) golden raisins 1.5 portion: 7.5 dag (2 ¾ oz)
5 dag (1 ¾ oz) dark raisins 1.5 portion: 7.5 dag (2 ¾ oz)
Grated peel from 2 lemons 1.5 portion: 3 lemons
5 dag (1 ¾ oz) candied orange peel 1.5 portion: 7.5 dag (2 ¾ oz)
3 egg whites 1.5 portion: just for strucelka
5 dag (1 ¾ oz) peeled almonds 1.5 portion: 7.5 dag (2 ¾ oz)
5 dag (1 ¾ oz) walnuts 1.5 portion: 7.5 dag (2 ¾ oz)
2 tsp vanilla extract 1.5 portion: 3 tsp

Weigh all ingredients in separate plastic containers. Sift flour and take 33 dag (12 oz), add 2 tbsp sugar, a pinch of salt, and yeast. Mix well with a spoon. Warm milk in a microwave oven to not more than 37° C (100° F) and add to the prepared starter dough. Mix well and leave in a warm place for about 2 hours.

Place the poppy seed on a large, fine sieve and wash with warm water, drain. Put in a large pot with a lot of water and a pinch of salt. Bring to boil, lower the heat and boil until the poppy seed is soft and can be crushed into a paste with fingers (60 to 90 minutes). Cool, pour through a sieve, and wash with a lot of warm water. Pass twice through a meat grinder using a sieve with small holes.

Immerse raisins shortly (30 sec) in hot, freshly boiled water. Drain and leave on a paper towel. Soak walnuts in hot water for about 3 minutes drain, and leave on a paper towel. Soak almonds in hot water until the skin can be easily removed. Peel, wash, and dry on a
paper towel. Cut walnuts, almonds and the orange peel in pieces of about 6 mm (¼ inch) length.

Place a heat-resistant glass bowl over a pot with boiling water. Add the rest of sugar for the dough; add 2 eggs and 4 egg yolks leaving 3 egg whites aside for the poppy seed filling. Add this mixture to the starter dough. Melt butter, cool, and add to the starter dough. Start mixing with a spoon or a mixer and gradually add the rest of the flour mixing and then kneading the dough with your hands. The dough should not stick to hands; if it still does, add more flour. If the dough is not elastic enough because you added too much flour, try adding a spoon or two of milk. Cover and leave in a warm place for 1.5 to 2 hours. The dough should raise and increase at least twice in volume.

Take a large pot and place in it the butter for the poppy seed filling. Set heat on medium and melt the butter. Add poppy seed, sugar and honey and heat, mixing well to avoid burning the mix. When the paste is hot reduce the heat and add raisins, walnuts, almonds, orange peel, vanilla extract and the grated lemon peel. Mix well. If also preparing poppy seed paste for kutia and pasta with poppy seed, remove the appropriate amount. Cool somewhat the paste for the strucelka and add beaten egg whites. Mix well. Keep warm, but not hot.

When the dough is ready, weigh 30 dag (10 oz) dough and 35 dag (12.5 oz) of the poppy seed paste. Roll the dough with a rolling pin rather thin forming 30 cm x 25 cm (12” x 10”) rectangles. Spread the poppy seed paste and roll the dough with a help of a long, flat knife. Place the strucelkas in aluminum foil bread baking pans that were greased and sprinkled with bread crumbs. The amount of dough and poppy seed paste is enough for 4 strucelkas and one babka that is made from the remaining dough to which you may add up to 12 dag (5 oz) of dark raisins. Cover the formed strucelkas and babka, and leave in a warm place for 1.5 to 2 hours. Beat two eggs and spread on the top of the dough with a brush. Place in a preheated oven: regular oven – use 190° C (380° F); convection oven – use 163° C (325° F). Bake for about 40 to 50 minutes checking for completion with a wooden stick. It should be dry to your fingers when removed from the dough.

Let strucelkas cool before removing it from the pan. It keeps very well when placed on a wooden cutting board and covered with a towel. If necessary, after 4 days you may wrap the strucelkas in Saran Wrap.