



Tekst i zdjęcie: **Browny** - Srebrny Szef Kuchni (2650)

Crumble mazurek with caimac

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☒ na Wielkanoc

Składniki:

- wanilia w laskach, 0.25 szt.
- soda oczyszczona, 1 szczypta
- mleko, 0.25 l
- ---, 1 szt.
- jajka, 1 szt.
- cukier, 60 dag
- masło, 10 dag
- mąka , 30 dag

Sposób przygotowania:

Make the dough: chop flour and butter, mix with sieved sugar, stick egg and knead the dough crisp, move to a cool place. Divide the dough into 3 parts. With one part of the dough roll the cake, as little as possible spilling with flour, lay out the rectangular, medium size plate of 3 low side. With the remaining dough form rolls of equal thickness and cut them exactly according to the dimensions of sheet metal (2 long sides and 2 shorter sides). Brush the dough around the edge of the eggs, impose rollers and stick them to the dough, pressing fingers lightly. Ornately shape rollers with your fingers, smear the surface of the egg, insert into a well-heated oven and bake for equal, golden color (about 35 min.) Immediately after baking, remove the cake from the plate. Prepare glaze: in a fairly large saucepan, (2-liter) milk boil, add soda, add sugar and fry slowly caimac on the edge of the kitchen or on the asbestos plate, stirring, not to singe. You can fry caimac in the oven. When kaimak is so thick that its drop dropped on the plate preserves spherical shape- put butter into caimac and fry until it takes the color of caramel. When you drop caimac let down on the plate solidifies cooling down, and is not sticky to the touch, the caimac is. ready. Then pour powdered vanilla. Fried caimac immediately pour on the cake, spread smoothly and decorate with blushed almonds and orange peel. Caimac should be fried only to such an extent that is not crushing during cutting. If it much has evaporated and crumbles, sprinkle it heavily with milk and heat to dissolve. Dampish may be rather than hard. (Skill in assessing the degree of frying caimac is gained after a few exercises). Mazurek should be baked in an oven 3-4 days before use, so the dough can dampen a bit, because it will be easily cut. Before serving cut into chunks (about 3X7 cm).

