



Boom Beez®



HAZELNUT STRUDEL

Ingredients

Filling

- 12-14 oz (350-400g) ground hazelnuts
- 3/4 cup (180ml) milk
- 1/2 cup (100g) sugar
- 1 teaspoon vanilla extract
- 2-3 tablespoons honey
- 1 teaspoon cinnamon

Dough

- 1 pack of dry yeast (or 20g fresh yeast)
- 1 teaspoon sugar
- 2 tablespoons warm water
- 4 cups (512g) all-purpose flour
- 1/2 cup (100g) sugar
- A pinch of salt
- 1 teaspoon lemon zest (if desired)
- 1 egg (beaten)
- 1 cup (236ml) warm water
- 6 tablespoons (85g) butter (very soft)

Two 5" x 9" loaf pans

How to shape the dough and place in the loaf pans



Method

Filling:

1. Pour the milk into a pan and bring to a light boil
2. Add hazelnuts, sugar, vanilla, honey and cinnamon and mix well for a few minutes until thickens. Make sure the filling is spreadable. If it is too runny add more hazelnuts. (Note: As a variation, divide the filling in half and mix 1 tablespoon of cocoa or melted chocolate into one half

Dough:

3. Mix the yeast, 1 teaspoon sugar and 2 tablespoons warm water. Set aside for 5 minutes until foamy
4. Combine the flour, sugar, salt and lemon zest. Make an indent in the flour and pour in the yeast mixture. Mix lightly, add the egg and then start adding water. When almost combined, work the butter into the dough
5. Lightly dust your work surface with flour and knead the dough by hand for about 5 minutes. Grease a bowl with butter and place the dough ball into the bowl. Cover with a kitchen towel and let it rise until double in volume
6. Grease your loaf pans with butter. Cover the work area which will be used for rolling the dough with a clean cloth. Sprinkle the cloth with flour
7. When the dough is ready, divide it in two. Using a rolling pin roll the dough as thinly as possible to measure 12" X 20", making sure it keeps its rectangular shape. Spread the filling as thinly as possible. Lift up the cloth and roll the dough as a jelly roll. Repeat with the second piece of the dough
8. Shape one roll into an "S", form the other dough into a two-strand braid and place each into a loaf pan (see photo). Cover and let it rise for about 1 to 1.5 hours
9. Bake at 375 F (190 C) for 10 minutes, then lower the temperature to 350 F (175 C) and bake for another 30 minutes. Cool for at least 30 minutes in the pan. Remove from the pan and cool for another 30 minutes, slice and serve

Yield: Two 5" x 9" loaves