

Zserbo

Hungarian walnut and apricot slice

Made by Rita



YUMI
COMMUNITY
RECIPE
CARD





Zserbo

Ingredients

Serves 4

For the dough:

- 4g dried yeast
- 50g icing sugar plus 1tsp for yeast
- 100ml semi-skimmed milk (lukewarm)
- 350g plain white flour
- 200g unsalted butter
- Pinch of salt
- Pinch of baking powder
- 1 medium egg

For the filling:

- 120g caster sugar
- 120g ground walnuts
- 200g apricot jam

For the chocolate topping:

- 3 tbsp water
- 2 heaped tbsp icing sugar
- 2 heaped tbsp good quality cocoa powder

The cake originates from the legendary Gerbeaud Café in Budapest.

Method

- Mix together caster sugar and walnuts. Set aside.

- Dissolve yeast and 1 tsp icing sugar in the milk. Cover and set aside until frothy.

- Mix flour, butter, salt and baking powder in a bowl. Add the egg, sugar/yeast mixture and knead until the dough comes together and is smooth. Divide into three.

- Roll out three pieces of dough to fit a 25x35cm baking tray. Gently spread half of the jam into the rolled-out dough with the back of a spoon. Sprinkle with half of the sugar/walnut mixture.

- Roll out a second layer of dough, place on top, and spread on the rest of the jam.

- Cover with the third layer. Prick all over with a fork. Leave to rest at room temperature for one hour.

- Heat oven to 160C and bake for 30-40 mins until golden brown. Leave to stand until cool.

For the chocolate topping:

- Mix the water, icing sugar and cocoa powder in a small saucepan, and simmer, stirring often until it thickens. Remove from the heat and mix in the butter.

- Cool the mixture slightly and pour over the cake, smoothing the top with a spatula.

- Place in fridge until the chocolate sets.

- When set, using a sharp knife dipped in hot water, trim the edges off neatly and cut into 24 pieces.