

Nutty Wheel

Preparation time 30 min

Rising time 20 min +1 +1 hour

Baking time 30 min at 175°C | 350°F

You Need

500g flour

1 package fresh yeast (42g) or 1 pack dry yeast (7g)

250ml | a little more than 1 cup lukewarm milk

50g sugar

½ teaspoon salt

1 tbsp. peel of an organic lemon

2 large eggs

100 g soft butter



Filling

200g ground walnuts

150g granulated sugar

180g butter

3 tbsp. lemon juice

Icing:

1 cup powdered sugar + 3 tbsp. lemon juice

For the dough: Sift the flour into the bowl of your stand mixer. Crumble the yeast into the warm milk (not more than 30°C), add 3 tbsp. of the flour and a bit of the sugar and let this starter rest for 20 minutes, until the yeast causes bubbles and starts reacting to the flour and sugar. I use my oven turned on 30°C and cover the bowl with a kitchen towel. Add to the flour the remaining sugar, salt, lemon peel, in the center drop the eggs – no shell ;-) and the soft butter. The starter should be ready now and you can add it to the bowl as well. Turn the mixer on low first then on medium speed with the paddle attachment and knead the dough until shiny and well worked. Cover with a towel and let it rise in the warm oven for one hour.

Prepare the filling: In a medium pan melt the butter on low heat, take from the stove and add the walnuts, the sugar and the lemon juice and mix thoroughly!

Assembly:

Then take the dough out on your work surface slightly floured, knead the air out and divide it into 4 equal parts, roll each of them out into a circle. Line your baking sheet with parchment paper and place the first circle in the center. Spread 1/3 of the filling evenly over it cover with another layer of a circle shaped dough. The last layer will be the forth part of dough.

With a knife cut the tart shape all the way first in quarters, then divide the quarters in 8 then divide them again, until you receive 16 wedges. Take the neighboring two wedges and twist them 3 times outwards, then the next one and the next, until all are twisted and the layers of the filling show. Shape the wheel from the outside to form that perfect round again and let rise another hour covered with a towel. Remove the Nutty Wheel from the oven, brush it with some egg yolk and milk mixture. Preheat the oven to 175°C | 350°F and bake for 30 minutes or until golden brown, Serve warm. Sprinkled with the lemon juice icing -

It sounds harder than it is!