VEGAN POTICA

SLOVENIAN TRADITIONAL CAKE

Alessandra Alle Dogali

Ingredients for the Dough:

Flour—Medium Strenght W260-280 **700 g**

Yeast— Fresh **50 g** / Dry **30 g**

Plant Based Milk **350 g** →

Tricks:
Plant Based Milk: I've used Soy Milk, unflavoured and unsweetened.

White Cane Sugar **80-100 g**

Vegan Butter / Margarine / Coconut Butter **50 g**

Vanilla extract

Salt—just enough

Ingredients for the Filling:

Nuts **500 g**

Agave Syrup **150 g**

Poppy Seeds **3 tbs**

Rum or Grappa Italiana or domačega žganja

Plant Based Milk **200 g**

Raisins **50 g**

How to Make:

We have used Thermomix to knead but you can use kitchen machine or by hand.
Warm the Milk at 37°C and melt Yeast. Wait 5 mins.

Thermomix: Put all the ingredients **exept the Vegan Butter** with Kneading function for 4 mins
Kitchen Machine: Put all the ingredients **exept the Vegan Butter** and knead with dough hook at speed 4 for 5 min
By Hand: Put the flour in a bowl, mix all the ingredients **exept the Vegan Butter** with a spoon and when the dough it'firm, work for 10 mins on a clean work surface.

Softening the **Vegan Butter** then add it to the dough, work for another 4 mins with the way choosed.

Put in a bowl and cover well, so wait at least 30 mins.

Prepare the filling:
Blend the **Nuts** and put in a casserole **with all the others ingredients**, **exept the rum**. Cook over a low heat per 10 mins and leave to cool. **Add the rum**.

Expand the dough, fill and assemble as a normal Potica, cover well and put in a warm place to make your cake rise, until is double.

Put it in the oven at 160°C for 30/40 mins, add 10 mins at 180°C if it is uncooked.