



JERNEJ KITCHEN

RICOTTA LEMON POTICA (ROLL)

Ricotta Lemon Potica is a delicious, aromatic, soft, sweet roll that is perfect for holidays such as Easter and Christmas.

MAKES	1	BUNDT CAKE PAN (24CM / 9-INCHES)
PREPARATION:	30	MINUTES
PROOFING:	120	MINUTES
BAKE:	50	MINUTES
TOTAL TIME:	80	MINUTES (+PROOFING)

YEASTED DOUGH

300 g (2 1/2 cups) all-purpose flour
7 g (1 tbsp) instant dry yeast
120 ml (1/2 cup) lukewarm milk
2 egg yolks (room temperature)
40 g (4 tbsp) sugar
10 g vanilla sugar or 1/4 tsp vanilla paste
1 tbsp rum (optional)
70 g (1/3 cup) butter, room temperature

RICOTTA LEMON FILLING

100 g (1/2 cup) sugar
zest of two lemons
40 ml (3 tbsp) freshly squeezed lemon juice
2 egg yolks
40 g (3 tbsp) butter, cold
300 g (1 1/4 cups) ricotta cheese
20 g (2 tbsp) semolina
1 tbsp all-purpose flour

PREPARATION

We traditionally bake potica in a cake pan called "Poticnik." It's similar to a bundt cake pan, so you can use that. Grease a 24cm or 10-inch bundt cake pan with butter and set aside.

KNEAD AND FIRST PROOFING

Add flour, yeast, lukewarm milk, egg yolks, sugar, vanilla, and rum (optional) to a bowl of a stand mixer fitter with a dough hook. Or use a simple bowl (if you're going to knead with your hands). Knead for 5 minutes with your stand mixer or 10 minutes by hand. Add the butter and knead into an elastic dough. Cover the bowl with a kitchen towel or cling film and leave to proof at room temperature for 60 - 90 minutes or until doubled in size.

LEMON FILLING

Add sugar and grated zest of two lemons to a small bowl. Rub between your fingers for the sugar to infuse the lemon flavor. Add Limoncello, freshly squeezed lemon juice, and egg yolks. Beat to combine with a whisk, then add to a non-stick pan. Place over low heat. Cook for 5-6 minutes, stirring continuously to prevent scrambled eggs from forming. It should not boil.

TIP

When you run your spatula on top of the bottom, the lemon mixture should stay in one place for a second. That's how you know it has thickened enough.

LEMON FILLING

Remove from the heat, and add the butter into a warm lemon

TOOLS AND EQUIPEMENT

24cm or 10-inch bundt cake pan
large bowl
stand mixer (optional)
kitchen towel
bowl
whisk
non-stick pan
spatula
rolling pin

Sponsored mixture. Stir well to incorporate. Set aside and bring to room temperature. Stir in the ricotta, semolina, and flour for a smooth mixture. Refrigerate for 30 minutes.

POTICA

Sprinkle your working surface with flour. Place your dough on the working surface and roll into a 30 cm x 60 cm (12-inch x 24-inch) rectangle. Spread the Lemon Ricotta filling, leaving an 8cm (3-inch) edge on top. Roll into a tight rope. Start rolling on the short side that's closest to you. Gently transfer the Potica into the prepared pan with a seam-side down.

SECOND PROOFING

Cover the potica in the pan with a damp cloth or cling film and leave to proof for 60 - 90 minutes at room temperature or until doubled in size. Set a rack in the middle of the oven and preheat it to 180 °C or 350 °F.

BAKE AND SERVE

Using a brush, gently brush the potica with lukewarm milk. Use a skewer to poke holes all over the top of the potica all the way through to prevent air bubbles from forming and separating the filling from the dough. Transfer the potica to the preheated oven. Bake for 50 minutes at 180 °C / 350 °F. Cover the potica with aluminum foil after about 30 minutes if it is browning too quickly. When baked, remove from the oven. Let cool slightly for about 5 minutes, then invert onto a wire rack and remove the pan. Leave the potica to cool, then sprinkle with icing sugar and serve. Enjoy.