

Ocvirkovka (Fried Pork Lard Roll)

**JERNEJ KITCHEN****OCVIRKOVKA (FRIED PORK LARD ROLL)**

Ocvirkovka, or Fried Pork Lard Roll, is a gorgeous Slovenian potica made with fried pork lard and fluffy dough that melts in your mouth.

- serves
8
people
- preparation:
30
minutes
- proofing:
2
hours
- bake:
50
minutes
- total time:
3
hours 20 minutes

prepare the dough and first proofing

Combine flour, sugar, lukewarm milk, salt, eggs, and active dry yeast in a stand mixer bowl fitted with a dough attachment (or in a regular bowl). Knead for 5 - 8 minutes in a stand mixer or for 10 - 12 minutes by hand. Add the cubed cold butter and knead for another 5 - 8 minutes or until the butter is incorporated. Cover the bowl with a kitchen cloth or cling film and set aside to proof at room temperature for one hour.

filling

Prepare the filling. Add the fried pork lard to a food chopper or blender and mix into small pieces. Transfer to a bowl and add the ricotta (or farmer's cheese or sour cream) and an egg. Season with salt and pepper and combine with a spatula.

prepare the potica and proof for the second time

Dust your working surface with flour and add the proven dough. Roll into a 35 cm x 50 cm / 14 inches x 20 inches rectangle. Spread the pork lard filling evenly over the dough with a spatula. Roll into a tight rope. Start rolling on the short side that's closest to you. Prepare a deep baking dish size 30 cm x 10 cm (12-inch x 4-inch). Grease it and dust it with flour. Discard any excess flour. Add the potica with the seam side down and cover with cling film. Set aside to proof for one hour at room temperature or until double in size.

bake and serve

Place a rack in the middle of the oven and preheat it to 190 °C / 375 °F. 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. Place in the preheated oven and bake for 50 - 60 minutes at 190 °C / 375 °F. Cover the Ocvirkovka with aluminum foil after 30 minutes of baking. When it's baked, remove from the oven, set aside for 5 minutes, then transfer to a wire rack to cool. Cut into slices and serve.

dough

300 g (2 1/2 cups) bread flour

3 tbsp sugar

160 ml (2/3 cup) lukewarm milk

1 egg

7 g (1 tbsp) instant dry yeast

1 tsp salt

40 g (3 tbsp) unsalted butter)

filling

400 g fried pork lard (Zâ¼de¼ele)

80 g (1/3 cup) ricotta cheese

1 egg

salt, pepper

Tools and equipment

stand mixer (optional)

bowl

food chopper or blender

rolling pin

Baking dish 30 cm x 10 cm (12-inch x 4-inch)

spatula

cling film or kitchen cloth

aluminum foil

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