



Nut Pitta

Sometimes great encounters happen on Facebook. About two weeks ago, I received a message via Messenger. The lady asked me to save her family recipe for posterity, as her daughters don't like baking. I read through the recipe and was immediately hooked. I went into the kitchen and tried to bake it. The first attempt was a disaster, of course, because I folded the dough over the filling in the middle and didn't make enough filling. That's why the middle sank in. The original recipe is for a tin with a capacity of almost 2 liters. But my roast loaf tin only holds 1 liter. So yesterday I tried again and I am proud to present you with the result.

For a mold with 1 liter capacity!

Ingredients for dough:

- 150 g butter
- 200 g plain flour
- 1 pc. egg
- 3 tbsp milk
- pinch of salt

Ingredients for the filling:

- 190 g ground hazelnuts
- 150 g powdered sugar (powdered sugar)
- 3 eggs

Preparation:

Quickly knead a dough from the butter, flour, egg, milk and salt and leave to rest in the fridge for two hours. Don't worry about the strange consistency of the dough, it will be fine.

Grease a roast loaf tin with butter.

Remove some of the dough and line the ends of the tin with it. About 3mm thick. Then roll out the dough. I cut a template out of baking paper that fitted exactly into the mold so that the lid was already included.

Then I carefully placed the dough in the mold. (Picture already with filling)



For the filling, beat 3 egg whites with 50 g powdered sugar until stiff. Beat the egg yolks and remaining powdered sugar until frothy. Mix the beaten egg whites together with the grated nuts into the egg yolk and powdered sugar mixture.

Fill the loaf tin with the dough mixture, cover with the remaining dough and press firmly around the edges. It is only important that there is no hole in the dough and that the top is well covered. Carefully prick the dough with a fork so that the steam can escape.

Bake slowly in a preheated oven at 150°C top and bottom heat for approx. 90 minutes on the lowest shelf. Do not open the oven during this time !!!!!

Remove from the oven, turn out and sprinkle with powdered sugar.

Gudrun from Mödling and G.P. wish you every success.

www.gudrunvonmoedling.at

Oh yes, don't be angry, but because it is unfortunately getting worse and worse (people are unfortunately using my photos and recipes on various sites) I unfortunately have to take action! All rights of use – recipes – texts and photos belong exclusively to ME – "Gudrun von Mödling" and must be approved in writing before use. Reproductions (copies, screenshots of any kind, etc.) are prohibited, as they constitute a copyright infringement.