



sharing our Greek culinary heritage

Theodora's Apple, Nut and Trahana Scrolls

A recipe intuited from her Theia Eleni's cooking

You will need...

For the dough

200g soft ricotta
200g unsalted butter, diced, at room temperature
40g caster sugar
5ml apple cider vinegar
300g plain flour
5g baking powder
3g salt

For the nut filling

120g mixed nuts of your choice (we used 60g natural almonds and 60g walnuts)
1 teaspoon cardamom
1 teaspoon cinnamon
10g caster sugar

For the apple filling

800g apples, peeled, cored and diced
6cm strip of lemon skin
Juice of 1/2 lemon
50g light brown sugar and 50g muscovado sugar, mixed well
100g caster sugar
1 vanilla bean pod
40g sweet trahana
100ml water

Preparing the dough

- Add ricotta, butter, sugar and apple cider vinegar to a bowl
- Beat for approximately 5 minutes on medium-high with an electric beater
- Add the flour, baking powder and salt
- Cut and fold in the dry ingredients to form a dough
- Turn dough onto a floured work surface and gently bring together to form a small log
- Dust the log with flour, wrap it in baking paper and pop it into the freezer for 30 minutes
- After 30 minutes, transfer dough to the fridge until you are ready to use it

Preparing the nut filling

- Toast nuts for 10 minutes in an oven preheated to 180°C fan-forced
- Place nuts in a mortar and grind till fine-medium in texture
- Place the ground nuts in a bowl and add the cardamom, cinnamon and sugar
- Combine well and set aside

Preparing the apple filling

- Combine all of the apple filling ingredients
- Place in a pan and bake at 200°C fan-forced for 40 minutes, or until all the water has cooked off and a caramel has formed around the apples
- Leave to cool for at least 15 minutes

Preparing and baking the scrolls

- Take the dough and place it on a work surface dusted with flour
- Using a rolling pin dusted with flour, roll out the dough in both directions, to form a rectangle - 30 x 35 x 1cm - preferably with the 30cm edge towards you
- Cover with baking paper until the apples have cooled and can be used
- Spread the apple filling across the dough, leaving approximately 3cm without filling along the upper edge
- Spread most of the nut mixture too; reserve some to sprinkle on top of the scrolls
- Using a floured dough scraper, gently lift the shorter edge of the dough and then, using your hands, roll it into a log - the open seam should be at the bottom of the log
- Cut the log into 3.5cm thick rings and lay them flat in a large pan drizzled with EVOO
- Sprinkle the remaining nuts on top of the scrolls
- Place in the freezer for 10 minutes

- Bake at 180°C fan-forced for 45 minutes or until golden-brown on the top and bottom

Serving the scrolls

- Allow to cool for 10 minutes before serving and enjoying
- Kali Orex!