



HAMANTASH

Introduction

Prepared on the occasion of Purim, their shape resembles pockets or a Haman cap. They recall the story of a Persian official who plotted against the Jewish people, and was finally prevented by Queen Esther. They are prepared with a sweet filling, it can be plum jam, it can be poppy seed or nut mass.

INGREDIENTS

- 280 g (9,88 oz) of wheat flour type 500
- 170 g (~6 oz) of cold butter
- 1 egg
- 130 g (4,6 oz) of sugar
- peel grated from 1 orange
- pinch of salt
- approx. 250 g (8,82 oz) of plum jam (for the filling, you can use any other favourite jam, poppy seed mass or ground nut mass)

Preparation method

• Step 1

Sift the flour through a strainer into a medium bowl, grate the butter on coarse meshes or cut into small pieces, add to the flour. Add the rest of the dough ingredients and combine. Knead until it gets a form of a homogeneous structure. The dough should not be kneaded for a long time. Shape the dough into a ball. Cover with cling film and refrigerate for at least 30 minutes.

• Step 2

After this time, remove the dough from the refrigerator, sprinkle the countertop with flour and roll out the dough to a thickness of approx. 3 mm (0,12 inches).

• Step 3

Preheat the oven to 180°C (356°F).

• Step 4

Cut circles into the dough using a glass or a cookie cutter. Place approx. 1/2 teaspoon of jam on each circle.

• Step 5

Fold the edges to overlap, forming a triangle with the filling visible.

- **Step 6**

Place cookies on baking paper, put in a preheated oven. Bake for approx. 25 minutes, until lightly golden brown.

Smaczneho!