

## Poppy Seed Beigli – Makos Beigli

Makes 1 Beigli

### Dough

250gr flour  
100gr unsalted butter (room temperature)  
1 egg + 1 egg yolk  
25gr caster sugar  
60ml lukewarm milk  
3gr instant dry yeast  
1 pinch of salt  
Lemon zest  
1 tsp vanilla sugar

### Filling

150ml milk  
200gr ground poppy seeds  
30gr caster sugar  
2 tbsp honey

1. Proof instant dry yeast in lukewarm milk and a teaspoon of sugar
2. In a large bowl mix flour and proofed yeast+milk
3. Add egg, sugar, vanilla sugar, butter, salt and lemon zest
4. Knead quickly the dough until smooth and roll it in a cylinder shape
5. Cover the dough with a clean and dry tea towel and let it rest for half an hour on the countertop
6. In a large bowl mix ground poppy seeds, milk, sugar and honey
7. Preheat oven to 200°C
8. Roll down the dough on a slightly floured surface and spread all over the poppy seeds mixture
9. Roll the dough on itself and place in a large glass dish or on a oven tray covered with baking paper
10. Brush the beigli with egg yolk and bake for 20-25 minutes
11. Remove from the oven and directly sprinkle water on the beigli. Place on a cooling tray and cover the beigli with a clean and dry tea towel.