Rogaliki – Polish jam filled crescents

Ingredients

30g Yeast
100ml Milk
700g plain flour
500g margarine
4 tablespoons sour cream
3 egg yolks
2 eggs
4 tablespoons caster sugar
500g jam

Utensils

Measuring jug
Measuring spoons
1 large bowl
1 small bowl
Cup
Fork
Whisk
Rolling pin



Method

Preheat the oven to 180C, gas mark 4.

Combine the yeast and milk in a cup. Stir until smooth then set aside.

Weigh the margarine. Place the sieve on the bowl and zero, then weigh the flour. Add the soured cream.

Gently break the egg so the shell is in half. Pour out the white into a bowl, or pour it into your hand. Slightly open your fingers to let the white drop through but not the yolk. Add the egg yolk in the mixture and repeat.

Crack an egg into a cup, add to the bowl, then crack the other egg and add.

Weigh the sugar into a separate bowl then add to the mixture. Pour in the yeast mixture and mix well until it forms a dough. Roll the dough into a sausage. Slice into about 5cm rounds. Take one piece and roll into a circle about 5mm thick. Cut the circle into 6 pieces. (like a pizza.) Place a spoon of jam in the wider section, roll like a croissant. (Long end first.) Place on baking tray.
Bake for roughly 20 minutes or until golden brown.
Dust with icing sugar if desired, or add some icing sugar to water to make a runny paste and drizzle over.