

Czech delicacy – „Judaszki”

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Szkoła Podstawowa nr 1 w Rudzie Śląskiej

Judaszki

Judaszki is a Czech national meal that people make on Easter Wednesday. It's a yeast dough covered with honey and butter. It looks like a rope. The meal's name comes from an apostle named „Judasz” who was killed by hanging.



Ingredients

- 500 g of flour
- 70 g of butter
- 2 egg yolks
- 300 ml sour cream
- 80 g of sugar
- 25 g of yeast
- 4 g of salt
- a pinch of nutmeg
- $\frac{1}{4}$ of lemon zest

Icing:

- 1 egg
- 2 spoons of warm honey
- 1 spoon of butter

Preparation

Add yeast, 1 teaspoon of sugar and 100 ml of sour cream to a glass. Add 1 spoon of flour and stir. Wait until the mixture grows.

Put all of the remaining ingredients into a bowl and add the mixture that you've made before. Knead the dough for next 5-10 minutes. After that, form the dough into a shape of a ball. Put it in a bowl and cover with aluminium foil. Leave it for about an hour so it can grow.

Put the dough on your table top and divide the dough into 16 pieces. Make a roll from every piece of the dough. Form the „ropes” and put on a baking sheet. Cover the ropes with a mix of yolks and 2 spoons of water and leave it for 20 minutes. Preheat the oven to 190 degrees (Celsius). Bake for 15 minutes.

Make a mixture of warm honey and butter. Next, cover Judaszki with it. Wait until they get cold.

Enjoy!

Kneading the dough



Forming the dough



Covering the dough with honey

https://drive.google.com/file/d/1RE2yKS41oPESsW8z0P_3eKu2Kto_aV8R/view?usp=sharing

Finished product ♥



Thank you for your attention!