

STRUCLA FILLING (Mak or Poppy Seed Dessert)

INGREDIENTS

¼ kg poppy seeds
100 g sugar
2 tblsp honey
1 whole egg
2 ozs peel
2 ozs chopped nuts (walnuts/almonds)
2 ozs sultanas
2 ozs melted butter
Rum

METHOD

Soak poppy seeds overnight in boiling water.
Drain in muslin.
Mix with the 100g sugar and put through a mincer 3 times.
Put in a large pan and heat gently to WARM it.
Add all other ingredients and mix well.
Can be made days in advance.

NOTE: If making MAK dessert, use cream instead of butter.