



THE DARING BAKERS' AUGUST, 2014 CHALLENGE: Tubular and Coiled Treats: Kürtóskalács /Chimney cake and Ensaimada /Spanish Pastry

What an absolutely fun month! You guys went all out and put such scrumptious surprises in your cakes. I love when dessert is fun, beautiful and delicious all at once! Ruth, thank you so much for inspiring us!

I also want to take a moment to thank you all for your continued support of this Kitchen. It's the community that makes all the difference, and the support and encouragement that I read here on the forums puts a smile on my face. We all work so hard each month to challenge ourselves and learn new things, it's wonderful to have a community with whom to celebrate, commiserate and otherwise share our experiences. Don't forget to take a few moments each month to comment on some of the blog posts that are shared here - it's a fun way to get to know the other members of our community and to make someone's day a little brighter!

On that note, we now turn it over to Swathi, who is going to take us on another delicious journey, this one inspired by a treat from Transylvania! Take it away, Swathi!

Introduction:

Dear Daring Bakers, this is Swathi from [Zesty South Indian Kitchen](#). I have been a Daring Baker since 2009, and have learned a lot from these challenges and am honored to host this month's challenge. I wanted to try something traditional for the challenge. So when I came across this Kürtóskalács aka chimney cake, a traditional wedding pastry made in Transylvania (Hungary), I got hooked. Some of you may have memories associated with this pastry as it is one of the most traditional as well as important street foods in Eastern European countries.

In the small villages of Harghita County, Romania, families prepare this delicious pastry for

every special occasion (weddings, christenings) the way they learned it from previous generations. Grandmothers wake up in the early morning to knead the fresh yeast dough and fire up the brick oven at the back of the house. By the time the wood is smoldering, the dough is ready to be wrapped around a wooden cylinder, rolled into sugar and slowly baked on the fire. Traditionally it is made on a grill or brick oven; nowadays it is made in electric oven.

Another coiled treat is the famous Spanish coiled breakfast pastry Ensaimda, a pastry from Majorca, Spain. Even though the traditional recipe uses lard, I used butter here without a filling. First yeast dough is rolled out until extremely thin, butter is spread on one side and the dough is rolled into a rope and then shaped into a coil.



Recipe Source:

Chimney cake is adapted from [Joepastry](#)

Ensaimda is adapted from [Lapottedemanue](#)

Blog-checking lines:

The August Daring Bakers' Challenge took us for a spin! Swathi of Zesty South Indian Kitchen taught us to make rolled pastries inspired by Kurtoskalacs, a traditional Hungarian wedding pastry. These tasty yeasted delights gave us lots to celebrate!

Posting Date: August 27, 2014

Notes:

I used the roast function in my oven and baked the chimney cake for 20 mins. You can use your grill (broiler) if you wish. If baking use a preheated moderately hot oven 375°F/190°C/mark gas 5 for 25 minutes. I used a rolling pin to make the chimney cake or make it with a wooden spindle as here in the [link](#).

Mandatory Items: Make either chimney cake or ensaimda using the recipe provided.

Variations allowed: You can make traditional sugar dusted chimney cake or go wild with a topping of your choice from cinnamon to crushed walnuts to chocolate shavings, and even with savory fillings like ham and cheese.

You can make plain ensaimda or with a filling of your choice, usually they are filled with angel's hair (squash jam); custard cream, almond pure, ice-cream, chocolate and apricots.

Recipe 1: Kürtőskalács / Chimney cake

Servings: 4



Preparation time:

Preparing dough 15 minutes, first rise: about an 1 hour

Cook time: 20 minutes in oven if you using roast function. Baking at 25 minutes

Equipment required:

Bowl
measuring cup
weighing balance
roasting pan
2 baking sheet
4 rolling pins

Ingredients

For the dough:

1¾ cups (8½ oz) (240 gm) all-purpose (plain) flour
2¼ teaspoons (1 packet) (7 gm) active dry yeast OR 2 teaspoons instant yeast OR 14 gm (½ oz) fresh yeast
2 tablespoons (1 oz)(30 gm) sugar
1/8 teaspoon (3/4 gm) salt
1 large egg, room temperature
3 tablespoons (1½ oz) (45 gm) melted butter
1/2 cup (120 ml) milk, lukewarm temperature

For baking/grilling:

melted butter
sugar

For the topping:

Approximately ½ cup (3½ oz) (100gm) sugar

For walnut sugar topping

About 1 cup (4 oz) (115 gm) ground walnuts, mixed with about 1/2 cup (3½ oz) (100 gm) sugar

2 teaspoons (10 ml) (1/4 oz) (6 gm) cinnamon

Directions:

If you are using active dry yeast, add ½ teaspoon sugar to lukewarm milk and set aside for 5-10 minutes until it proofs (becomes foamy).



After proofing



You can use the other yeast types directly along with the flour.

In a large bowl combine, flour, sugar and salt. To this add egg, milk, melted butter, and yeast Stir the mixture until it comes together to form a dough, and then knead for about five minutes.



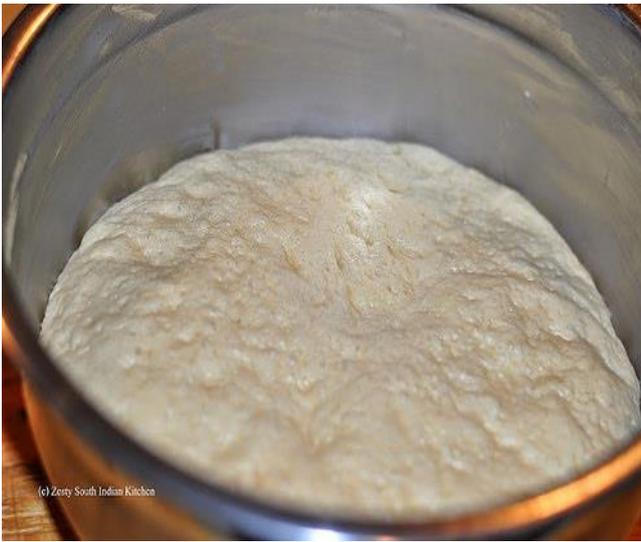
It will be sticky. Don't be tempted to add any flour. Grease your hand if needed.



Transfer to a well greased container



Allow the dough to rise for 60 minutes at room temperature until doubled in volume



Prepare the rolling pins by covering them with aluminum foil, do at least two or three layers, to protect the pins from burning in the oven.



Like this



Make sure to cover the rolling pins very well. Brush them with melted butter.



The risen dough after 60 minutes.



Punch down the dough and divide into 4 equal parts about 4 oz (115 gm) of each.

On a well floured surface spread one portion of the dough



Shape into 1/6 inch (4 mm) thick square-shaped sheet.



Using a pizza cutter cut the dough into a long ribbons of about 1/2 inch (13 mm) wide.



Wrap one end of the dough strip around the spit/rolling pin, tucking in the end so the dough doesn't unwind.



Keep the dough very thin (under 1/4 inch (6 mm)) as you stretch and wind it on the rolling pin. Then roll the whole thing slightly on the counter top to flatten it/press it together.



Brush with melted butter



Roll in sugar



Place in roasting pan and bake in a preheated moderately hot oven 375°F/190° C/gas mark 5 for 25 minutes.



If using roast function (375° F/190° C) in the oven it will take about 20 minutes.



If you are grilling (broiling) over the fire cooking time is about six minutes, until it starts to take on a dark golden color. Turn the rolling pin at once least once (or more) throughout baking time to ensure uniform cooking. When cake is done roll it in sugar again



If you are using other toppings brush more butter, then roll the finished cake in the toppings of your choice. Tap the mold on a table top to release the cake and set it up right to cool.



It will release easily like this.



Recipe 2: Ensaimda

Servings: 4



Preparation time:

15 minutes, first rise: 2 hour, second rise 1 hour. Baking at 15-20 minutes

Equipment required:

bowl
measuring cup
weighing balance
baking sheet

Ingredients

Dough

2½ cups (10½ oz) (300 gm) all-purpose (plain) flour
2¼ teaspoons (1 packet) (7 gm) active dry yeast OR 2 teaspoon instant yeast OR 14 gm (½ oz) fresh yeast
1/2 cup (120 ml) warm water
1 large egg
½ teaspoon (3 gm) salt
¼ cup (60 ml) (2 oz) (60 gm) granulated sugar
2 tablespoons (30 ml) olive oil
7 tablespoons (110 ml) (3½ oz) (100 gm) butter, softened
Confectioners' sugar/icing sugar/powdered sugar for dusting
Olive oil/canola oil for greasing bowl and work place.

Directions:

If you are using active dry yeast, add ½ teaspoon sugar add to lukewarm water and set aside for 5 minutes



Until it proofs (becomes foamy)



You can use the other yeast types directly with the flour

In a large bowl or bowl of kitchen aid mixer combine the sugar, egg and olive oil.



To this add flour, salt and yeast mixture.



Knead for 6 minutes if using kitchen aid mixer or 10 minutes by hand, until you get a soft and pliable dough.



Transfer the dough to a well greased bowl and covered with plastic wrap or covered with a cloth. Let rise for 2 hours or until the dough doubles in volume.



Degas your dough and divide into 4 equal parts and then shape into balls.



Lightly oil the work place and place a ball of dough, using a rolling pin roll out the ball

into a long thin rectangle about 12x4 inch (30x10 cm) piece.



Divide your butter to 4 pieces. Place a butter portion on the rolled out dough and spread it into a thin layer.



Take pieces of dough between your fingers and try to gently stretch the dough to be even thinner and larger about 16x7 inches (40 x18 cm).



Roll the dough from the long end to into a tube.



Then roll the tube again into coil shape similar to a snail shell.



Make sure to keep the coil loose so that there is space in between the layers, this will help the dough to rise.

Repeat for the other three dough balls and butter portions.

Place the snails onto a baking sheet lined with parchment paper. Slightly press the sides with your hand.



Cover the baking sheet with a clean cloth and let rise for 1 hour.



During the end of second rising, pre-heat oven to 180° C/350° F/Gas mark 4
Bake ensaimadas for about 15-20 minutes. Watch them closely during the end of baking time. They should be golden brown in color.



When baked immediately place the ensaimadas onto cooling racks sprinkle generously with powdered sugar/confectioner's sugar.



Additional Information:

These are few ideas of Chimney cake making

Grill

<http://www.youtube.com/watch?v=PWziYTgoIV0>

<http://www.mypansandpots.com/2012/02/kurtoskalacs-ili-chimney-cake.html>

Oven

<http://pencilkitchen.blogspot.com/2012/07/guest-post-mrs-ferguson.html>

<http://pearlsofbaking.blogspot.com/2013/11/chimney-cake-kurtos-kalacs.html>

<http://kristygourmet.blogspot.com/2011/10/kurtos-kalacs-chimney-cake.html>

Stove top

<http://www.minnesotahungarians.com/?q=node/417>

Ensaïmda making video

These are ub Spanish; however you will understand how to make the ensaïmda from them.

<https://www.youtube.com/watch?v=cNOVHOS5JRU>

<https://www.youtube.com/watch?v=4D8jvXowfcs>

<https://www.youtube.com/watch?v=d26r18xWPMY>

Vegan Ensaïmda

<http://mediterraneanvegan.blogspot.com/2009/12/ensaïmada.html>

Disclaimer:

The Daring Kitchen and its members in no way suggest we are medical professionals and therefore are NOT responsible for any error in reporting of “alternate baking/cooking”. If you have issues with digesting gluten, then it is YOUR responsibility to research the ingredient before using it. If you have allergies, it is YOUR responsibility to make sure any ingredient in a recipe will not adversely affect you. If you are lactose intolerant, it is YOUR responsibility to make sure any ingredient in a recipe will not adversely affect you. If you are vegetarian or vegan, it is YOUR responsibility to make sure any ingredient in a recipe will not adversely affect you. The responsibility is YOURS regardless of what health issue you’re dealing with. Please consult your