

HUNGARIAN KUGLÓF

Preparation time: 30 minutes
Cooking time: 55 minutes
Use: 1 x 22cm (8in) kugelhof mould
Serves: 8

6 large eggs, separated
375g (13oz) sugar
200g (7oz) unsalted butter, softened
450g (1lb) flour
250ml (9fl oz) milk
1 teaspoon lemon juice
100g (3½ oz) dark chocolate,
minimum 60% cocoa solids, grated
icing sugar for dusting

Preheat the oven to 140°C/275°F/gas mark 1.

Brush the inside of the mould thoroughly with a little melted butter. Dust with flour.

Whisk together the eggs yolks, sugar and the butter. Sift the flour and add it to the mixture together with the milk and the lemon juice, mix well. Whisk the egg whites until soft peaks form, then fold gently into the mixture. Divide the mixture in half and add the grated chocolate to one half of the mixture.

Spoon the plain mixture into the bottom of the mould, then top with the chocolate mixture. Bake for about 55 minutes or until the kuglof cracks slightly on the top.

Remove from the oven and leave to cool for about 10 minutes before turning out on to a wire rack. Once the kuglof is completely cooled, dust with icing sugar before serving.



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