



## OGHEY (HOGGEÏ)

*The authentic Alsatian recipe*

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**Number of people: 6**

**Preparation time: 30 min**

**Cooking time: 40 min**

### INGREDIENTS

#### For the fruit :

- Dried apples 200 g
- Dried pears 200 g
- Dried figs 200 g
- Prunes 400 g
- Dried grapes 200 g
- Dried apricots 200 g
- Green anise: 1 tablespoon
- 1 tablespoon cinnamon
- caster sugar: 100 g
- Kirsh brandy: 10cl

#### For the yeast dough :

- 660 g flour
- 180 g butter
- 125 g sugar
- 250 g milk (25 cl)
- 30 g yeast
- 2 eggs
- 10 g salt
- Walnuts, fresh apples, green aniseed, cinnamon

### THE STEPS

#### For the fruit:

- Prepare the fruit 3 to 4 days in advance.
- Place the fruit in a saucepan with a little water and cook for 5 minutes to soften. Drain.
- Finely chop all the fruit
- Place in a bowl with the cinnamon, aniseed, sugar and kirsch.
- Mix well and leave to macerate for at least 3-4 days in a cool place.
- On the day of preparation, bring the fruit to room temperature.

#### For the yeast dough :

- Mix the milk and yeast well
- Add the flour, sugar, salt, eggs and butter.
- Turn the mixer until the dough comes away from the bowl.
- Leave the dough to rise in a warm place for 1 hour

#### Making the Ogey :

- Roll out the pastry with a rolling pin (about 3 or 4 millimetres thick)
- Place the fruit on the pastry and sprinkle lightly with cinnamon and green aniseed.
- Add a few chopped walnuts and thin slices of fresh apple.
- Brush the edges with the egg white.
- Roll up lengthways.
- Close the pastry and fold the ends under the cake and leave to rise for 2 hours in a warm place.
- Brush the pastry with a beaten egg yolk.
- Bake in a hot oven for approximately 40 minutes at 160 degrees.

### OUR SUGGESTION

The Ogey will reveal all its flavours accompanied by a Gewurztraminer Vendanges Tardives.