

Mallorcan Rubiols

Preparation time: 30 min. · Level of difficulty: medium ·

Quantity

Ingredients for 60 -70 pieces.

Ingredients

5 piece Egg yolk
400 g Sugar
1 cup Olive oil
100 g Butter
1 cup Fresh orange juice
1 cup Sweet white wine or dessert wine
2 piece Lemons
1 packg. Baking powder
1500 g Flour
For the filling:
Jam (citrus or pumkin) or cottage cheese or chocolate

Preparation

Cream the egg yolks with the sugar. Liquefy the butter and stir it into the sugar mixture together with the oil. Mix the baking powder with 500 g flour and gradually stir into the egg mixture. Finely grate the zest of the lemons and mix into the batter. Add the orange juice and wine and a pinch of salt to the batter.

Add another 500 g of flour to the dough and mix well. Knead in the remaining amount of flour in small steps. The dough should be smooth and pliable like biscuit dough so that you can roll it out easily.

Then let the dough rest for 30 minutes.

Dust a large work surface with flour and roll out a portion of dough about 3 mm thick. Cut out large dough circles (ø 10 to 15 cm) from the dough with the help of moulds or cardboard

templates.

Put about a tablespoon of jam or cream in the middle of the dough, spread and fold the ends of the dough over each other and close the ends carefully with a fork (press a fork into the dough). If the filling becomes very liquid when heated (e.g. fruit jelly), transfer rubiols to baking tray with baking paper.

Bake in the preheated oven (160°) for about 15 min. The rubiols should have a golden sheen at the most. Before the end of baking (2-3 minutes), brush the rubiols with beaten egg yolk or orange juice and let them finish baking.

Remove the rubiols from the oven and leave to cool well on a cooling rack.

Depending on the filling, they will keep for a good 2 weeks if stored in a dry, cool place.