

“KASZA KRAKOWSKA” with RAISINS KING'S STYLE

Kasza Krakowska, once popular and valued, now days merely available, is a type of Buckwheat. It's a fractured, non-roasted, smaller and more delicate. It's used not only in savory dishes, but also in desserts.

It was Queen Anna Jagielonka's favorite kasza, regularly sent from Krakow to the court in Warsaw.

Ingredients

¼ liter of kasza (1 cup)
½ liter of boiling milk (2 cups)
60g butter (2oz)
½ vanilla bean
5 eggs
150g sugar (5¼ oz)
100-150g raisins (3½ – 5¼ oz)
grated rind of 1 lemon

1. Mix kasza with 1 egg in the medium size pot and wait until mixture gets dry.
2. Pour 2 cups of boiling milk mixed with butter over dry kasza, then add ½ vanilla bean (cut lengthwise) and let it boil for few minutes over low heat, stirring all the time.
3. When mixture gets thicker, place the “kasza pot” in the oven for 45 minutes in 350F. Remember, it shouldn't get brown!
4. In the meantime mix 4 egg yolks with 150g sugar, gradually add lemon rind and wait until mixture become real fluffy.
5. Mix delicately these fluffy eggs with cooled kasza, then add raisins and 4 egg whites bitten up until stiff.

Now it's the time to put kasza into well buttered round cake pan and bake it in 350F for around 40 minutes. Sprinkle this unusual cake with powder sugar and top it with cherry preserves. Hot or cold kasza is equally delicious!

Enjoy.

