

Prekmurska gibanica

Prekmurska Gibanica is a delicacy amongst desserts and a showpiece of Slovenian national cuisine. The name of this old festive and ceremonial dish from Prekmurje had been derived from the word gūba (Slovene: fold); the dish itself had become a tradition in the region along the Mura river far back in history. However, the original Prekmurska Gibanica differed from its present form indeed; through centuries new layers of fillings have been added, resulting in the dessert known today.



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and Protection of Prekmurje Specialities**

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Prekmurska
Gibanica

EU Quality ✓



Ingredients

To make Prekmurska Gibanica in a square baking tin (40 × 30 cm) you will need: shortcrust pastry, phyllo pastry, 300g of ground poppy seeds, 1.2kg of cottage cheese, 300g of ground walnuts, 1.5kg of grated apples, 420g of sugar, 25g of margarine (butter, plant oil or lard can be used instead), 5 eggs, 800ml of sweet or sour cream, 6 bags of vanilla sugar (optional), cinnamon and salt.



The poppy seed filling

is made of 300g of ground poppy seeds, 100g of sugar and one bag of vanilla sugar (optional).

The cottage cheese filling

is made of 1.2kg of cottage cheese, 2 eggs, 100g of sugar, 2 bags of vanilla sugar (optional) and a pinch of salt (if needed).

The walnut filling

is made of 300g of ground walnuts, 100g of sugar and one bag of vanilla sugar (optional).

Fillings and toppings



The apple filling

is made of 1.5kg of grated apples, 120g of sugar, 2 bags of vanilla sugar (optional) and cinnamon.

The cream topping

is made of 800ml of cream and 3 eggs. Beat the egg whites and yolks and mix them slowly with the cream.

The fat topping

consists of 250g melted margarine (butter, plant oil or lard can be used instead).

Preparation and baking

Cover the baking tin with a layer of shortcrust pastry first, and then add a layer of phyllo pastry. Spread half of the poppy seed filling over the pastry and douse the filling with the fat topping and the cream topping. The filling is then covered with another layer of phyllo pastry and half of the cottage cheese filling. Further, the walnut filling and the apple filling are used. Each filling is covered with another layer of phyllo pastry. Repeat the process twice. The last layer of filling is again covered with phyllo pastry and doused with either the fat topping or a combination of the fat and the cream topping. Recommended baking time and temperature: 2 hours at 170 to 180°C or according to your oven.