Medaus tortas (Medovik, ???????)

From: Life of Boris, FooDee (1), FooDee (2)

Prep	1:00
Yields	8 servings

The classical Eastern Europe cake.

Ingredients

For the layers:

- 3 eggs
- 100 g sugar
- 5 g baking soda
- 400 g flour (or 200g for the FooDee method)
- 80 g honey, 1 tbsp = 20g
- 100 g butter
- 1 pinch of salt

Filling (sour cream):

- 500 g sour cream
- 120 g condensed milk
- 0.5 lemon juice, or lime

Filling (custard):

- 100 g butter
- 100 g sugar
- 375 g milk
- 20 g starch
- 1 egg
- 1 tsp vanilla extract

Instructions

1. Melt the butter, honey, and sugar on low heat until everything is melted and smooth. Mix constantly.
2. Add soda, and continue cooking on low heat while mixing constantly. Cook until the mixture reaches a desired color. Then remove from the heat.
3. Add flour, salt, and eggs. Mix until combined.

Spread-method (FooDee)

1. Prepare two baking sheest with a parchment paper.
2. Spread the dough onto it evenly.
3. Place it into the preheated oven (180 C) for 6-12 minutes or until the layer is fully baked (dry).
4. Place layers on top of each other. Using the pizza knife cut the edges. Leave them for the crumbles to decorate the cake.
5. Divide the layer into four even parts.

Roll-method (Boris)

1. Divide the dough in 8 equal parts. If you roll it into a stick, it will help you to measure more easily for an equal parts. Wrap it in a plastic wrap and let it rest in the freezer for 10-15 minutes.
2. Roll the dough pieces until it's slightly bigger than the round form (~21 cm) that you will be using for cutting the shape out of dough. Use that form and cut around following the shape. Collect the leftovers.
3. Fill the oven tray with rolled dough as soon as you roll them and shove into the preheated oven of 180 °C and let it stay there for 7-10 minutes until it browns. Once baked put it out of the oven. Repeat steps 4, 5 until all dough pieces are baked. Then bake the leftovers.

Filling (Boris)

1. Mix the filling ingredients well. Place one baked layer on a plate then spread a generous amount of filling on top, add another layer on top and repeat until all layers are in the cake. Some of the filling should be still left.
2. Crush baked leftovers into breadcrumbs. If the rest of the filling is too liquid, add some breadcrumbs inside until it becomes creamy.
3. Spread this icing on top and on the side of the cake.
4. Generously cover the top and the sides of the cake with breadcrumbs.
5. Let the cake rest in the refrigerator for at least 4 hours (or better overnight).

Filling (Custard)

1. Melt the butter in the pot on low heat.
2. Add all ingredients. While mixing constantly bring it to simmer. Then put it on low heat.
3. While continuously mixing, heat the custard until gel-like consistency.
4. Remove from heat, cover, and place it aside.

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