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CHERNIVTSI HIGH SCHOOL OF COMMERCE of State University of Trade and Economics



UKRAINE





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HORYSHKI

Ukraine



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of State University of Trade and Economics**





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HORYSHKI



Legends and History

- **FRANCE**

- In the 19th century, a French pastry chef, while hard at work on some desserts, baked “sweet walnuts” as a snack for himself.

- **GERMANY**

- German confectioners began to produce “sweet walnuts” in the middle of the 19th century.

- **UKRAINE**

- In 1947, Mykola Rakhivskyi - a Ukrainian confectioner - was the first to produce and sell **HORYSHKI “walnuts”** in Transcarpathia, Ukraine.



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RECIPE

- **Traditional**

Modified





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Recipe Ingredients

Wheat flour	250 g
Butter (chilled)	150 g
Sugar	50 g
Egg	1
Baking powder	1 tea spoon
Vanilla sugar	1 tea spoon
Salt	¼ tea spoon
Dough colouring	optional





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Instructions:

Step 1

- **Mix** flour, baking powder, salt and vanilla sugar in a bowl.
- **Add** the cold cubed butter and **cut it into** the flour with a knife or **rub** it with your fingers until crumbs form.
- **Beat** the egg and add sugar. **Knead** the dough quickly. If it is too dry, you can **add** 1-2 tablespoons of cold water.
- **Wrap** the dough in a film and put it in the refrigerator for 30 minutes.



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Instructions:

Step 2

- **Form** small balls from each part of the dough.
- **Use** special forms or molds for walnut cookie shells.
- **Bake** in an oven preheated to 180°C for about 15-20 minutes or until golden.
- **Take** two chilled walnut cookie shells and spread the ganache onto one of them, then attach with the other. **Press** lightly to hold the cookie shells together.





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Filling: Pistachio Ganache

A higher proportion of chocolate creates a **"firm" ganache** that has the consistency of thick paste at room temperature, and that hardens upon refrigeration.

Ingredients of the filling:

White chocolate – 200 g
Cream 33–35% – 100 ml
Pistachio paste – 50 g





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Organoleptic characteristics:

- taste** - buttery, savoury, vanilla
- colour** - depends on the food colouring
- odour** - vanilla, pistachio, white chocolate
- texture** - friable, crumbly, fine, light





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Utensils and Equipment

Bowl, spatula, cutting board, rolling pin, mixer, aluminum walnut cookie molds, Walnut cookie mold maker, Electric walnut sweet cake machine, silicon molds, oven





QUIZ

1. It was _____ to introduce walnut cookies to the public¶

- a) a French pastry chef¶
- b) a German pastry chef¶
- c) a Ukrainian pastry chef¶

2. Authentic Ukrainian recipe of Horyshki included _____¶

- a) butter¶
- b) margarine¶
- c) lard¶

3. A Horyshki dough is _____¶

- a) shortcrust¶
- b) batter¶
- c) phyllo¶

4. It is better to use natural food colouring because _____¶

- a) it is easy to add¶
- b) it is healthier¶
- c) it is fancier□

5. Chocolate ganache for Horyshki must be _____¶

- a) soft¶
- b) mild¶
- c) firm¶

6. To make a Horyshki piece you need _____¶

- a) 3 cookie shells¶
- b) 1 cookie shell¶
- c) 2 cookie shells¶

7. Traditionally Ukrainians use _____ to make Horyshki¶

- a) aluminum walnut cookie molds¶
- b) Electric walnut sweet cake machine¶
- c) silicon molds¶

□





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“BUKOVYNA WALNUTS”



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