Baked quark with fruit

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	45 Mins
Portions	12
Appliance	Combair (S/G/P) from 2015

Preparation

250 g fruit

Depending on the type of fruit being used, peel and chop up the fruit.

500 g full-fat quark

1 packet of vanilla sugar

3 egg yolks

50 g sugar

6 tbsp Maizena (cornflour)

1 lemon

1 tbsp durum wheat semolina

Zest the lemon. Stir the full-fat quark, egg yolks, sugar, vanilla sugar, cornflour, lemon zest and semolina together well until smooth.

3 egg white

1 pinch of salt

Beat the egg whites with the salt until stiff, then fold into the quark mixture. Incorporate the fruit, then turn the mixture into the greased soufflé dish.

(Pre-)heat cooking space to 160 °C with Hot air humid

Put the soufflé dish on to the wire shelf in the preheated cooking space. Bake.

Put the pastry in

Hot air humid 160 °C for 45 Mins

Accessories

Wire shelf

Soufflé dish, ø25 cm

Additional information

Created on	11.12.2019