Baked quark with fruit

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
烘烤的时间：烘烤时间取决于机器	45 分钟
份	12
电器	Combair SE 自 2015 年

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.

将发酵桶预加热 湿热风 到 **160°C**

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

放入糕点

在 湿热风 期间为 **160** **45** 分钟°C

配件

Wire shelf

Soufflé dish, ø25 cm

附加信息

创建时间	11.12.2019