



Baked quark with fruit

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 12

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.

(For)varm ovnrømmet til 160°C i Varmluft fugtig

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

Sæt bagværket ind

Tilbehør

Wire shelf

Soufflé dish, ø25 cm

