Quark streusel cake

מתכון מאת V-ZUG Ltd.



Preparation	1 Hrs
Resting time	1 Hrs 30 Mins
Cooking time	30 Mins
מנות	25
התקן	Combair SEP from 2015

Yeast dough

400 g plain flour

40 g sugar

21 g yeast, fresh

150 ml milk

2 eggs

60 g butter, cut into cubes, cold

½ tsp Salt

Put the flour, sugar, yeast, milk and eggs in a mixing bowl and mix on the lowest setting for 2 minutes. Add the cold cubes of butter and mix for another 4 minutes. Add the salt and mix for another 4 minutes. Then knead the dough on the highest setting for 5 minutes. Allow the dough to proof in the bowl until double in volume.

Streusel

400 g plain flour

250 g butter, cold

100 g sugar

1 egg

1 egg white

Cut the butter into small cubes and together with the rest of ingredients for the streusel knead into a dough. Divide the streusel dough into three equal pieces, shape into three balls and chill in the refrigerator for about 1 hour.

Quark filling

4 eggs

1 egg yolk

100 g sugar

1 sachet of vanilla sugar

3 tbsp cornflour

1 lemon, juice and zest

750 g full-fat quark

500 g low-fat quark

Briefly whisk the eggs, sugar, cornflour and vanilla sugar in a mixing bowl.

Add the rest of the ingredients for the quark filling to the egg mixture and whisk well.

Streusel cake

(Pre-)heat cooking space to 180 °C with PizzaPlus

Grease the baking tray. Roll out the yeast dough on a lightly floured work surface and line the baking tray with it. Lift the edge of the dough up to create a lip around the edges. Spread over the quark filling. Coarsely grate the chilled streusel dough evenly over the quark filling. Put the tray into the preheated cooking space. Bake.

Put the food in

PizzaPlus 180 °C for 30 Mins

אביזרים

Baking tray

מידע נוסף

הופק ביום	11.12.2019