



# Baked quark with fruit

Recipe by V-ZUG Ltd.



|              |                       |
|--------------|-----------------------|
| Preparation  | 30 Mins               |
| Cooking time | 45 Mins               |
| Portions     | 12                    |
| Appliance    | Combair SEP from 2015 |

## Preparation

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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

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Wire shelf

Soufflé dish, ø25 cm

