Swiss-style Easter tart

Recipe by V-ZUG Ltd.

Preparation	45 Mins
Resting time	30 Mins
Cooking time	45 Mins
Portions	8
Appliance	Combair SE from 2015

Preparation

400 ml milk

½ tsp salt

80 g round-grain rice, carnaroli

Put the milk and salt into a pan and bring to the boil. Add the rice and simmer over a low heat, stirring occasionally, until the rice is cooked. Leave the rice mixture to cool down.

1 shortcrust pastry, rolled-out round, ø32 cm

50 g apricot jam

Line the baking tin with the shortcrust pastry and trim away any excess. Prick the base of the pastry case all over with a fork and brush with apricot jar. Put in the refrigerator to chill.

Put the baking tray in the cooking space to preheat.

(Pre-)heat cooking space to 175 °C with PizzaPlus

3 eggs

130 g sugar

1 lemon

150 g full-fat quark

200 ml full cream

100 g almonds, blanched, ground

60 g sultanas

Separate the eggs. Zest the lemon. Put the egg yolks, lemon zest, quark, cream, almonds, sultanas and cooled rice pudding into a mixing bowl and mix well.

Beat the egg whites with the sugar until stiff peaks form, then gently fold into the rice. Turn the rice mixture into the pastry case. Put the baking tin on to the preheated baking tray in the cooking space. Bake.

Put the food in

PizzaPlus 175 °C for 45 Mins

8 marzipan carrots

Icing sugar

When done, leave the cake to cool down before dusting with icing sugar and decorating with marzipan carrots.

Accessories

Round TopClean baking tray, ø29 cm

Baking tray

Additional information

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