Schlorzifladen (creamy pear flan)

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	8

Preparation

250 g plain flour

½ tsp salt

100 g butter, cold

50 ml milk

Mix the flour and salt together. Add the cubes of butter and rub in until the mixture resembles breadcrumbs. Add the milk and work into a dough. Wrap the dough in cling film and chill in the refrigerator for at least 1 hour.

Grease the round baking tray with butter. On a floured surface, roll out the pastry into a round and line the baking tray with it. Prick the base of the pastry case several times with a fork and spread the filling on top.

400 g dried pear filling

3 eggs

150 g full-fat quark

60 g sugar

250 ml cream

Spread the dried pear filling over the base of the pastry case.

For the topping, whip the cream until stiff and then mix with the rest of the ingredients. Spread the topping over the dried pear filling. Put the baking tray on the wire shelf in the cold cooking space. Bake.

Hot air 180 °C for 40 Mins

Serve the Schlorzifladen lukewarm with whipped cream or cheese.

Tips

For home-made dried pear filling, soak 200 g dried pears, 50 g dried plums, 50 g dried figs and 25 g raisins overnight in water and the next day boil in the soaking water for 30 minutes. Strain off the liquid. Finely purée the dried fruit together with 2 tbsp pear bread spices, 50 g pear concentrate and 2 tbsp kirsch.

Accessories

ø29 cm round TopClean baking tray

Wire shelf

Additional information

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