



Quark streusel cake

Рецепт від V-ZUG AT



готування	1 годин
Пауза	1 годин 30 хв
Час готування	30 хв
Порції	25
Прилад	Combair SE з 2015 року

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

Розігріти робочу камеру до 180 °C 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.

Заснути страву для готування

PizzaPlus 180 °C протягом 30 хв

Акcesуари

Baking tray

Додаткова інформація

Складено 11.12.2019

