

REZEPT



RECIPE TITLE

Zesty Lemon-Quark-Cake

FROM THE FEATURE

Fog & Saffron

SISTERMAG

N°28

INGREDIENTS

PASTRY BASE

250g Flour

50g Sugar

100g Soft Butter

1 pinch of Salt

Grated lemon zest

1 sachet vanilla sugar

optional: (½ sachet of backing powder)

QUARK FILLING

3 eggs

500g Quark (20% or 40% fat)

50g Sugar

50g Butter

1 sachet vanilla sugar

1 sachet vanilla pudding powder

Juice of 1 lemon

STEPS

1. Zest the lemon and add it to all of the ingredients for your pastry base. If you want your pastry to be fluffier, add the baking powder. Mix everything. Put the pastry on a lightly floured surface and roll it out. Put it in a greased springform-pan and bake it at 180°C for 10 minutes or until it reaches a light golden colour.
2. For the filling, separate the eggs and whisk the egg whites until stiff. Mix the yolks and sugar, then add the quark, soft butter, vanilla sugar, pudding powder and lemon juice. Carefully fold in the stiff egg whites. If you're in a hurry, you can also just mix all the ingredients at once – but separating the eggs makes the filling beautifully light and creamy.
3. Pour the filling on top of the pre-baked base and carefully knock the tin on a flat surface



CONT.

GARNISH

Lemon

Orange

Blueberries

Mint

Icing sugar

to get rid of any bubbles. This will prevent the cake from cracking later on. Put it in an oven at 150°C for 70 minutes until golden on the top.

4. For the shiny glaze, squeeze the lemons and bring the juice to a boil with 100g of sugar. Add the Agar Agar according to the instructions on the package, bring to a boil, and let it cool. Then add the glaze to the top of your cake, and garnish with fruit, fresh mint, and icing sugar. Bon Appetit!

By the way: Personally, I find most cakes to be too sweet, so I added very little sugar to this recipe. If your sweet tooth is not satisfied by the amount I used, feel free to add more!