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Strawberry and cheese cream cake

INGREDIENTS

Biscuit

4 egg yolks

6 tablespoons cold water

150 g sugar

1 P vanilla sugar

4 Protein

1 P vanilla sugar

100 g flour

100 g Mondamin

1 tablespoon baking powder

Filling

750 g quark

500 g strawberries

100 g sugar

2 tsp vanilla sugar

1 tablespoon lemon juice

8 gelatine leaves

200 g cream

INSTRUCTIONS

Beat the egg yolks with sugar, water and vanilla sugar until fluffy. Beat the egg whites until stiff and pour onto the egg yolk cream. Sift the flour, cornstarch and baking powder over it. Bake in a springform pan (26 cm) at 170 C° for 20-25 minutes. Clean, wash and puree the strawberries. Soak the gelatine. Whip the cream until stiff. Mix the quark with sugar, lemon juice and the strawberry puree. Squeeze the gelatine and dissolve over medium heat. Add 1-2 tbsp. of the quark mixture and stir in quickly, then add the dissolved gelatine mixture to the remaining quark mixture and stir in. Finally, fold in the whipped cream. Halve the sponge cake base in the middle. Place a cake ring around the cake, place the strawberry quark mixture on top and smooth it down. Place the second cake base on top and press down gently. Refrigerate the cake for a few hours in the fridge. Dust the cake with icing sugar before serving. Decorate as you like with cream and strawberries.