

Apple Curd with Quark

Cuisine: **Czech**
Food category: **Vegetarian dishes**



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

Preheating: 185 °C

1

 Hot air

 100 %

 Termination by time

 00:35 hh:mm

 165 °C

 100 %



2

potřete vyšlehaným bílkem s troškou moučkového cukru

 Hot air

 7 %

 Termination by time

 00:08 hh:mm

 190 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
baguettes	1200	g
chicken eggs	180	g
milk 3.5%	900	g
salt	15	g
apples	750	g
raisins	60	g
caster sugar	180	g
cinnamon	3	g
butter soft	300	g
powdered sugar	150	g
vanilla sugar	30	g
full-fat quark	500	g
powdered sugar	180	g
lemon peel	15	g
raisins	60	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Directions

We slice the curd into thin pieces and lightly moisten it with a salted mixture of beaten eggs and milk. Rinsed apples are peeled, cored and diced.

We grease a enameled GN 1/3 with butter and spread a third of the moistened breadcrumbs on the bottom. We layer half of the apple portion on the breadcrumbs, sprinkle with raisins and half of the granulated sugar mixed with cinnamon.

We spread half of the portion of quark flavored with powdered sugar on top and layer it with the next 1/3 of the moistened breadcrumbs.

We add another layer of apples and quark, and the last layer will be the remainder of the moistened breadcrumbs.

On the surface, we drizzle the remaining portion of melted butter.

We bake the curd as instructed, after the sound signal we brush with whipped egg white mixed with a little powdered sugar and bake until the top turns golden. We slice and serve sprinkled with powdered sugar and vanilla sugar.

Nutritional value of one portion	Value
Energy	1029 kJ
Carbohydrate	151.6 g
Fat	37.1 g
Protein	18.6 g
Water	0 g

Recommended accessories



Enameled GN container