

CHEESE CAKE (KÄSKÜCHE)

Alsace



6768 Alsace

+ Description

Ingredients: For the short pastry: 350 g of flour, 125 g of butter, 2 eggs, ½ sachet of yeast, 3 tsp of sugar. For the filling: 500 g of fromage blanc, 1 sachet of pudding powder, 2 egg yolks, 200 g Macerate the raisins in the schnapps. Preheat the oven to 180°. Take a mixing bowl and add the flour, yeast and butter (which has been softened, but not melted). Combine the ingredients with your fingers. Beat the eggs with the sugar, then fold into the dough and knead gently until the dough is smooth and even. Roll out the dough and place it in a tart mould, 27 cm in diameter. Beat the fromage blanc till it becomes creamy, add the pudding powder, the 2 egg yolks, the sugar, the fresh cream and the raisins (drained). Beat the egg whites until stiff and fold them gently into the mixture. Pour the mixture into the tart base and bake until well browned (about 50 min).