



QUARK-NOUGAT CAKE

1 h Leicht

Cooling time: about 4 h 30 min

INGREDIENTS (FOR 1 SPRINGFORM TIN, ABOUT 26 CM IN DIAMETER OR ABOUT 12 PIECES)

For the cream:

10 sheets white gelatine
150 g lactosefree Whole milk chocolate or dark chocolate
200 g MinusL Hazelnut spread
800 g MinusL Quark preparation low-fat
80 g sugar
50 g cocoa powder
200 g MinusL Whipping cream

For the garnish:

100 g hazelnut brittle

For the dough:

200 g flour
60 g sugar
120 g soft MinusL Butter
1 egg yolk
MinusL Butter, for the tin
Dried beans, for blind baking

PREPARATION

For the dough, sieve the flour into a bowl, add the sugar, the soft butter cut into pieces and the egg yolks, and knead with the dough hooks of the mixer. Then knead with your hands to make a smooth dough, adding about 1 TBSP of water as needed. Shape into a ball, wrap in cling film and place in the fridge for 30 minutes.

Preheat the oven (top and bottom heat) to 200 °C. Butter the bottom of a springform tin. Then roll out the dough on the floured work surface to match the size of the tin and line the prepared springform tin with it. Weigh down the dough with baking paper and dried beans, and blind bake in a preheated oven for about 15 minutes.

Remove from the oven, remove parchment paper and dried beans, loosen the rim of the springform tin and allow the cake base to cool.

For the cream, soak the gelatine in cold water and grate the chocolate. Heat the hazelnut cream in a water bath. Mix the quark with the sugar, cocoa and the liquid hazelnut cream.

Thoroughly squeeze out the gelatine and melt in a small pot on a low heat. Then remove from the heat, stir in 5 TBSP of the chocolate quark cream and finally fold into the remaining cream.

Whisk the cream until stiff and carefully fold in with about 1/3 of the chocolate shavings.

Place a cake ring (or the edge of the springform tin) around the pastry base and spread the cream on the base. Cover and refrigerate for at least 4 hours, but preferably overnight, to allow it to set.

Take the finished cake from the refrigerator, sprinkle with the remaining grated chocolate and remove the cake ring.

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