

Cottage Cheese Pie

Cuisine: **Czech**

Food category: **Desserts**



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Company: **Retigo**



Program steps

1	Hot air	50 %	Termination by time	00:25 hh:mm	140 °C	80 %	
2	Hot air	7 %	Termination by time	00:20 hh:mm	148 °C	90 %	

Ingredients - number of portions - 10

Name	Value	Unit
plain biscuits	125	g
almonds	55	g
butter soft	45	g
full-fat quark	375	g
Unsalted butter	375	g
caster sugar	230	g
chicken eggs	180	g
lemon peel	3	g
vanilla bean	1	pcs

Nutrition and allergens

Allergens: 3, 7, 8

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

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

Nutritional value of one portion	Value
Energy	1619 kJ
Carbohydrate	34 g
Fat	45 g
Protein	6.1 g
Water	0 g

Directions

Preparation of the base:

We put the biscuits and almonds into a food processor and chop them finely. We add butter and incorporate it until everything is combined. We grease a cake pan with a diameter of 22cm and line the bottom with baking paper. We press an even layer of the biscuit-almond mixture into the pan and refrigerate it.

In the food processor, we prepare the cottage cheese and spreadable butter with sugar, egg, lemon zest, and seeds from the vanilla pod until smooth. We whisk and spread the mixture onto the prepared base. We bake according to the specified program so that the filling is golden at the edges and still slightly jiggles in the center.

After the program ends, we let the pie cool slowly in an open convection oven.