

# Rhubarb tray bake with cottage cheese and lemon zest

Cuisine: Czech  
Food category: Desserts



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Company: Retigo



## Program steps

Preheating: 190 °C

1

 Hot air

 0 %

 Termination by time

 00:30 hh:mm

 175 °C

 + 100 %



## Ingredients - number of portions - 10

Name	Value	Unit
chicken eggs	3	pcs
cane sugar	200	ml
milk 3.5%	200	ml
vegetable oil	200	ml
semi-coarse wheat flour	400	g
baking powder	1	pcs
strawberries	125	g
rhubarb	125	g
butter	50	g

## Baby girl

Name	Value	Unit
butter	120	g

## Filling

Name	Value	Unit
soft cottage cheese	250	g
lemon peel	1	pcs

## 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

Nutritional value of one portion	Value
Energy	292.9 kJ
Carbohydrate	32.2 g
Fat	14.7 g
Protein	7.3 g
Water	0 g

## Directions

Beat the eggs with the sugar with a hand mixer. Then gradually whisk in the other liquid ingredients.  
Add the loose ingredients and beat them thoroughly (you don't have to use a whisk, just a wooden spoon, but be careful not to leave lumps in the dough).  
Grease the baking sheet with butter and sprinkle with breadcrumbs, coconut or coarse flour.  
Preheat the oven to 190 °C.  
Put a teaspoon of cottage cheese on the dough and sprinkle with strawberries and peeled rhubarb cut into small pieces.  
In a small bowl, use your fingers to crumbly mix the ingredients to form lumps.  
Sprinkle with breadcrumbs and bake for about 30 minutes until golden. Cut it when it's cold.

## Recommended accessories



Enameled GN container