



# Cherry quark soufflé

By Miele

20 minutes

Preparation time

20-25 minutes

Cooking time

8 servings

Serves

## **INGREDIENTS**

## Quark soufflé

80g)

280g quark, strained 4 medium egg yolks (approximately

1 teaspoon lemon zest

4 medium egg whites

80g caster sugar

Butter for greasing

Caster sugar for dusting

## **Cherry compote**

400g fresh cherries, pitted

1 star anise

1 cinnamon stick

Zest ½ lemon

1 tablespoon lemon juice

50g soft brown sugar

#### **METHOD**

#### **Cherry compote**

- 1. Place all ingredients into a solid steam tray.
- 2. Steam at 100°C for 5 minutes, or until fruit is soft and sugar dissolved. Allow to cool slightly.

#### Quark soufflé

- 1. In a bowl, mix egg yolks and quark, together with the lemon zest.
- 2. In a separate bowl of a freestanding mixer with balloon whisk attachment, beat the egg whites with sugar until stiff peaks form. Gently fold whites into the quark mixture, one third at a time.
- 3. Grease 8 ramekins with cooled melted butter and coat with sugar, shaking out the excess.
- 4. Remove the spices from the compote and fill the bottom of each ramekin with the cherry compote, approximately 1 tablespoon, and include a little of the juice.
- 4. Spoon the quark mixture into the ramekins, smooth the top with a spatula. Place the ramekins into a deep solid steam tray. Cover tightly with a sheet of baking paper and aluminium foil, shiny side down.
- 5. Steam at 90°C for 35-40 minutes, or until the soufflés are cooked through.
- 6. The soufflés can be served hot or cold. If served cold they will sink.

#### Note

- These recipes can be served with or without the cherry compote. Cherries can be substituted with berries or other seasonal fruits.
- Quark is a European style of cottage cheese and can be purchased from gourmet delicatessens.
- Blended cottage cheese can be used as a substitute for quark.