



Miele

Cherry quark soufflé

By Miele

20 minutes

Preparation time

20-25 minutes

Cooking time

8 servings

Serves

INGREDIENTS

Quark soufflé

280g quark, strained
4 medium egg yolks (approximately 80g)
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.