

Cheesecake with 'Rote Grutze'



Ingredients

Ingredients for 10 servings:

500 g Ardo Fruit berry mix
350 ml apple juice
1 vanilla pod
1 cinnamon stick
100 g sugar
20 g vanilla pudding powder

Crust:

400 g biscuits
120 g butter

Cheese filling:

8 eggs
160 g butter
400 g granulated sugar
4 dl milk
2 packets of vanilla sugar
160 g flour
1 kg quark (curd cheese)
2 lemons

Preparation

1. Bring the mixed berries and apple juice to a boil along with the vanilla, cinnamon, and sugar. Thicken with the vanilla pudding powder.
2. Melt the butter, crumble the biscuits and mix these. Fill the tart mold with this base and let it set in the refrigerator.
3. Whip the yolks with the sugar until fluffy, then fold in the flour.
4. Heat the milk and butter with the vanilla sugar. Once the butter has melted, mix this mixture with the ribboned yolks.
5. Now also add the quark and mix well.
6. Grate the zest of the lemons into the batter.
7. Whip the egg whites until stiff and gently fold them into the mixture.
8. Fill the tart mold and bake at 160°C (320°F) for 45-60 minutes.

Allergens

Gluten

Egg

Lactose



We preserve nature's gifts