

Bun with apples and cottage cheese

Cuisine: Czech

Food category: Vegetarian dishes



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Program steps

Preheating: 185 °C

1	Hot air	100 %	Termination by time	00:35 hh:mm	165 °C	100 %	
2	potřete vyšlehaným bílkem s troškou moučkového cukru						
	Hot air	7 %	Termination by time	00:08 hh:mm	190 °C	80 %	

Ingredients - number of portions - 10

Name	Value	Unit
baguettes	1200	g
chicken eggs	180	g
milk 3.5%	900	g
salt	15	g
apples	750	g
raisins	60	g
caster sugar	180	g
cinnamon	3	g
butter soft	300	g
powdered sugar	150	g
vanilla sugar	30	g
full-fat quark	500	g
powdered sugar	180	g
lemon peel	15	g
raisins	60	g

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	1029 kJ
Carbohydrate	151.6 g
Fat	37.1 g
Protein	18.6 g
Water	0 g

Directions

Cut the bun into thinner slices and slightly moisten with a salted mixture of beaten eggs and milk. Peel the rinsed apples, remove the cores and cut them into cubes.

Grease an enameled GN with 1/3 of the butter and spread a third of the moistened buns on the bottom, layer half of the apples on the bun, sprinkle with raisins and half of the granulated sugar mixed with cinnamon.

Spread half of the curd flavored with sugar-flour and layer another 1/3 of the moistened buns on it.

Add another layer of apples and cottage cheese, and the last layer will be the rest of the moistened buns.

Drizzle the remaining amount of melted butter on the surface.

We bake the bun in the specified program, after the sound signal, brush it with beaten egg white with a little powdered sugar and finish baking until the snow turns golden. Cut and serve sprinkled with icing sugar and vanilla sugar.

Recommended accessories



Enameled GN container