

## Cottage cheese tart - South African Style (irene)

### Biscuit

- 📖 Butter for the cake form (26 cm ø)
- 📖 1 packet Marie biscuits / Petit Beurre / Chnuserli (Migros) 230 g
- 📖 125 g Margarine or butter - softened

1. Grease the cake form, or lay it out with baking paper or cellophane
2. Crumble the biscuit (Passé suite, cheese grinder, mortar, mixer)
3. In a large bowl, knead the biscuit and butter into a homogeneous dough
4. Lay out the dough into the cake form: The edge must be 3 cm high (if higher, prepare double the amount of filling)
5. Refrigerate for at least 2h

### Filling

- 📖 250 ml cream (full cream / Vollrahm)
- 📖 1 tin condense milk – sweetened (397 g)
- 📖 250 g lowfat curd (Magerquark)
- 📖 3 ts (teaspoons) lemon juice or essence
- 📖 6 leaves gelatine (or granular gelatine) <sup>1</sup>

1. Whip the cream until stiff
2. In another bowl mix the condense milk and curd / quark together
3. Add the lemon juice
4. Prepare the gelatine as per instructions on the package<sup>2</sup> and
5. add it into the mixture of condense milk and quark
6. Stir in the cream and mix all together thoroughly until smooth
7. Pour the mixture into the prepared biscuit form and level it out
8. Refrigerate for at least 2h

### Topping

- 📖 1 tin peach halves or slices (510 g)

1. Slice and drain
2. Garnish the tart / cake before serving

**Note:** The dough is brittle = Be careful when opening the cake form (cut cautiously around the edge) and warm the knife before cutting the cake

Enjoy!



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<sup>1</sup> The amount of gelatine leaves or granular gelatine should correspond to ½ a litre of liquids

<sup>2</sup> Put the leaves one by one into a large, flat bowl of cold water (½ litre). Leave to soak for about 4 minutes. In the meantime, boil some water. Take the leaves one by one out of the water, squeeze out and stir into the hot, but not boiling water (per leaf 1 tablespoon). Stir constantly until dissolved. Before further processing, leave to cool down a little