



DELICIOUS RECIPES WITH QUARK CHEESE



Comercial Montsec Recipe



Quark cakes with fruits



Ingredients:

184 gr. **MONTSEC** quark
276 gr. **MONTSEC** butter
280 gr. brown sugar and 1 gr. salt
180 gr. egg
100 gr. milk
85 gr. rice flour and 375 gr. flour
15 gr. baking powder

Procedure:

Recipe basis to match any kind of fruit and/or nuts.

- 1. Beat the cheese together with the butter, sugar and salt until a homogeneous mass.*
- 2. Add the liquid egg with the milk gradually.*
- 3. Finally, add the remaining ingredients, mixing gently.*
- 4. Complete the appropriate molds and bake at 190°C. The cooking time depends on the size of the pieces.*

Notes to decorate:

To develop the pieces with fruit, add 25-30 gr. freeze dried fruit processed per pound of mass.

Once the pieces are cooked, add a layer of white coverage and once it is cool, cover the pieces with coverage of black chocolate. Tricolor decoration balls with chocolate and buttery caramel.

Walnut chantilly soufflé



Ingredients:

Pasta

125 gr. sugar and 2 gr. salt

250 gr. **MONTSEC** butter

40 gr. milk

425 gr. flour

Cream Cheese

200 gr. of **MONTSEC** 35% fat cream

140 gr. of milk and 60 gr. sugar

40 gr. **MONTSEC** butter

60 gr. cornstarch

60 gr. milk

200 gr. **MONTSEC** quark

40 gr. egg whites

Procedure:

1. Combine butter, salt and sugar. Add the egg yolks and remaining ingredients.
2. Stir well and let stand in cold until the time of application.
3. After completing the forms, bake at 190 for 12-15 minutes.
4. Heat the cream and sugar until grass. Add the cheese and butter.
5. Stir well and add the starch diluted with the rest of the milk.
6. Solidifying like a cream and add the egg whites gently.
7. Fill the molds and place in the base disc breeze cooked pasta shapes and bake at 190°C. 6 minutes.

Cheesecake with plums



Ingredients:

*250 gr. **MONTSEC** quark
2 natural yoghurts
100 gr. sugar
200 gr. custard
60 gr. corn starch
100 gr. of **MONTSEC** 35% fat cream
4 egg yolk
250 gr. pitted prunes in contreau
60 gr. sugar
1 tablespoon salt
300 gr. Semi-mounted egg whites*

Procedure:

- 1. Combine all components by formula, having previously diluted starch with cream.*
- 2. Unified all ingredients, mixing with the egg whites semi-mounted.*
- 3. Line a square or rectangular bottomless spring with shortcrust pastry base and place a layer of brioche. Fill it almost to the top and put it to cook.*
- 4. Boil for 30 minutes at 200-210°C.*

Cheese cream



Ingredients:

*200 gr. **MONTSEC** liquid cream 35% fat*

*300 gr. **MONTSEC** quark*

180 gr. sugar

240 gr. yolk

16 gr. gelatin sheets

One tablespoon of grated lemon

Procedure:

- 1. Mix the sugar with the yolks and add the hot cream and quark.*
- 2. Incorporate soaked and drained gelatine and cook at 84-86 °C.*
- 3. Fill the molds at a height of 1.5 cm.*
- 4. Leave it to make it cool and freeze.*

Crispy quark mousse with Moscatel



Ingredients:

Pasta

320 gr. Sugar

2 gr. salt

*320 gr. of **MONTSEC** butter*

160 gr. of yolk

450 gr. flour

30 gr. of driving

Cold cream cheese

*500 gr. of **MONTSEC** quark cheese*

200 gr. Sugar

100 gr. of Moscatel wine

18 gr. gelatin

*500 gr. **MONTSEC** 35% fat cream*

Procedure:

- 1. Blend the butter with the salt and sugar. Add the yolks and the rest of the screened ingredients.*
- 2. Blend nicely and sit in cold until the time of application.*
- 3. After completing the forms, bake at 190 for 12-15 minutes.*
- 4. Meanwhile, dissolve the gelatin well hydrated with wine and add the cheese with sugar.*
- 5. Stir in the cream gently mixing, filling the molds and freeze.*