

Rhubarb cake with cottage cheese

For the shortcrust pastry:

500g flour

1 cup baking powder

100 grams of sugar

1 P. vanilla sugar

2 eggs

4 tablespoons cream

200 grams of cold butter

For covering:

1 kg rhubarb

3 eggs

4 egg yolks

150 grams of sugar

500 g cottage cheese

1 cup of milk

1 tbsp cornstarch

50g melted butter

2 tbsp rum

For the meringue:

4 egg whites

150 grams of sugar

100 g flaked almonds

Baking temperature: 180°C

Baking time: 25 + 10 minutes

Knead the ingredients for the shortcrust pastry together, roll out and place on a deep baking tray. Possibly use a baking frame.

Beat the eggs, yolks and sugar until fluffy. Add the quark and rum. Mix the milk with the cornflour and add to the foam mixture.

Finally the melted butter

fold in, place on the shortcrust pastry and spread evenly.

Spread the cleaned rhubarb, cut into pieces approx. 1 cm long, on top. Pre-bake the cake in the preheated oven for 25 minutes.

For the meringue, beat the egg whites until stiff, sprinkle in the sugar and continue stirring until the mixture is glossy. Fill into a piping bag with a large star nozzle and, after the pre-baking time, pipe in a grid pattern onto the cake. Sprinkle with the flaked almonds and bake for another 10 minutes.