



## Gooseberry Cake

<b>ingredients</b>	<b>amount</b>
<b><u>curd-dough</u></b>	
WESTFALIA Quarkteig	800 g
water	240 g
whole egg	160 g
<b><u>custard cream</u></b>	
WESTFALIA Kalkkrem Super	350 g
almond paste (marzipan)	200 g
water	1000 g
frozen gooseberry	1000 g
<b><u>topping</u></b>	
WESTFALIA Eierschecke	600 g
water	1200 g

### **method:**

knead the ingredients for the curd dough 4 minutes by slow and 2 minutes by fast in a kneading machine.

Roll the dough after a short resting time on a greased baking sheet 40 x 60 cm.

Whip the ingredients for the custard cream and spread it on the curd dough, then spread the gooseberry.

For the last step, mix Westfalia Eierschecke and the water and cover the cake with this mixture.

Bake after a short resting time.

Baking temperature: approx. 210 °C  
Baking time: approx. 45 minutes