

Quark fritters

Description

Deep-fried quark dough sprinkled with vanilla sugar



Yield

100 pieces of 8.5 g



Scheduling

Preparation: 30 minutes

Baking time: approx. 4 minutes/170°C



Nutritional values (100 g or 100 ml)

energy: 1'389 kJ/332 kcal;

fat: 18 g, of which saturated 7 g;

carbohydrates: 34 g, of which sugars 17 g;

protein: 7.6 g; salt 0.2 g

Ingredients

Quark fritters (855 g)

700 g	quark dough
120 g	frying fat
20 g	vanilla sugar
15 g	lemon zest

Quark dough (709 g)

195 g	low-fat quark
120 g	sugar
40 g	almonds, white, ground
120 g	eggs
6 g	lemon zest
20 g	whole milk
1 g	table salt
8 g	Jamaica rum 55% vol.
4 g	baking powder
195 g	wheat flour 400

Production

1

Quark dough

Mix the liquids with the quark, then fold in the dry ingredients. The mixture should only be mixed briefly, otherwise it will become too tough.

2

Portioning

Portion the mixture directly into the hot fat using a piping bag with a 12 mm nozzle.

3

Frying

Fry until golden brown.

4

Refining

This product is dusted with vanilla sugar before consumption to give it a little more sweetness and flavor.

Tip: A deep-fried product gets a fresher taste with a little fresh lemon zest. Lemon goes particularly well here, as it is also contained in the mixture.