

Himbeerquarktorte

(Swiss Version of a Raspberry Cheesecake)

Preparation time: 45 minutes
 Baking time: 20-25 minutes
 Yield: one cake ("Torte")

This 'Himbeerquarktorte' is a combination of several different recipes and (at least for me) pure perfection. It is moist, fruity and light – a sweet dream!



Ingredients for 1 cake ("Torte") (8-inch round cake pan):

Sponge:

- 4 eggs
- 120g sugar
- 1 pinch of salt
- 2 tbsp. warm water
- zest of ½ lemon
- 60g flour
- 20g ground almonds (sieved)

Filling:

- 150g fresh raspberries
- about 300g frozen raspberries
- ½ sachet vanilla sugar
- 350g low-fat quark
- 90g sugar
- juice and zest of ½ lemon (washed)
- 6 gelatine sheets
- 2 dl cream
- if you like: flaked almonds, dark couverture and/or fresh raspberries (for the decoration)

Preparation Instructions:

1. Preheat the oven to 220°C. Line the base of an 8-inch round cake pan with baking parchment. Put the frozen raspberries into a medium size bowl. Add vanilla sugar to the frozen raspberries. Set aside.
2. Separate the egg whites from the egg yolks. Put the egg yolks into a large bowl and put the egg whites into a medium sized bowl.
3. Add sugar, one pinch of salt and warm water to the egg yolks. Whisk until light and fluffy. Add zest of 1/2 lemon. Set aside.
4. Add a pinch of salt to the egg whites and whisk with an electric whisk until stiff. Put the whipped egg whites on top of the egg yolk-mixture.
5. Sift the flour and ground almonds on top. Gently fold in and combine, trying to keep the volume.
6. Pour the mixture into the cake pan and level into all the corners, smoothing the top with a palette knife if necessary.

7. Bake for 20-25 minutes in the middle rack of the oven until golden brown on top. It might be advisable to cover the sponge with aluminium foil after about 15 minutes. Test whether the sponge is done using a knitting needle (or something similar).
8. Take the sponge out of the oven and let it cool down covered by a kitchen towel. Remove the baking parchment and cut the cake horizontally into two layers using a knife and a thread ("Omas Fadentrick").
9. Put the bottom layer on a serving plate and cover it with the frozen raspberries. If they've already lost a bit of juice you can pour it over the sponge, too. Put the round ring (of the cake pan) around the sponge.
10. Wash and dry the fresh raspberries. Blend and sieve.
11. Mix the raspberry purée with low-fat quark, sugar, 1 tbsp. of lemon juice and lemon zest.
12. Prepare the gelatine sheets according to the manufacturer's instructor. Combine with 2-3 tbsp. of the quark mixture first and afterwards with the entire quark mixture.
13. Whip cream until stiff and fold in very carefully (don't whisk!).
14. Pour half of the raspberry quark mixture onto the first sponge layer. Cover with the second sponge layer and on top of that with the rest of the raspberry quark mixture.
15. Put the „Torte“ for 2-3 hours into the fridge to let it cool and set.
16. Decorate as you wish – for example with flaked almonds on the side, chocolate or fresh raspberries.

