



Vallée de Kaysersberg
L'Alsace essentielle [®]

COTTAGE CHEESE PIE (KÄSKÜCHE)

The authentic Alsatian recipe

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Number of people: 15

Preparation time: 30 min

Cooking time: 30 min

INGREDIENTS

For the shortcrust pastry :

- 350 g flour
- 125 g butter
- 2 eggs
- ½ sachet yeast
- 3 teaspoons sugar

For the filling :

- 500 g fromage frais
- 1 sachet puddin powder
- 2 egg yolks
- 200 g sugar
- ½ glass crème fraîche
- 50 g sultanas
- ½ glass schnapps (brandy)
- 3 egg whites.

THE STEPS

- Soak the grapes in the brandy.
- Preheat your oven to 180°.
- Combine the flour, baking powder and softened but not melted butter in a bowl and mix with your fingertips.
- Beat the eggs with the sugar and add to the mixture,
- Mix again. After kneading well, roll out the pastry with a rolling pin and line a 27 cm diameter tin.
- Cream the fromage blanc, add the pudding, then the 2 egg yolks, the sugar, the crème fraîche and finally the drained raisins.
- Whisk the egg whites until stiff and gently fold into the mixture.
- Fill the tart base with this mixture and bake until golden brown.

OUR SUGGESTION

A Gewurztraminer from Alsace is the perfect accompaniment to this recipe!