

Q & A Layered dessert

Quark cream with baked apple

Ingredients

300 g quark (20% fat content)
2 apples
1–2 teaspoons butter
3 teaspoons of sugar or cane sugar
2 teaspoons vanilla sugar
1 teaspoon cinnamon



25 min.



2 persons



easy

Add-ons

2 speculoos biscuits
2 glasses for serving

Werkzeuge

Pan
Spatula
Boards
Small sharp knife
Bowl
Large spoon

Preparation

Wash, core and cut the apples into small pieces.

Put the butter in a pan and fry the apples for 2 minutes. Turn the apples over and over again. Then add the cinnamon and vanilla sugar, mix and continue frying until the apples are lightly browned and soft.

Then mix the curd with the sugar.

First pour some curd into the jars and then pour a layer of baked apples over the curd. The apples and the quark alternately layer until the glasses are filled as desired.

Then divide the speculoos into pieces and sprinkle them over the quark and baked apple dessert.

