

Recipes

Fruity chocolate sheet cake with curd cheese cream and summer fruits

Quantity: 1 cut equals 10 pieces
Preparation time: Around 1 hour

Ingredients:

For the sweet bread:

- 5 eggs {M}
- 180g sugar
- 250g chocolate
- 100ml oil
- 50g flour
- 1 packet of baking powder
- 200g LAND-LEBEN organic spelt breadcrumbs
- 25g baking cocoa
- 100g ground hazelnuts

For the set:

- 250ml punch
- 250g low-fat curd
- The pulp of a vanilla pod
- 3-4 tablespoons of sugar
- 250g fruit pulp {to taste}

To garnish:

- Fresh strawberries, raspberries, apricots and physalis

Preparation:

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Beat the eggs and sugar until frothy. Melt the chocolate over a water bath and leave it cool. Stir in the melted chocolate oil. Mix flour with baking powder, LAND-LEBEN organic spelt breadcrumbs, baking cocoa and nuts and fold into the chocolate-oil mixture. Bake in a pre-heated oven in a rectangular baking pan {30 x 24 cm} lined with baking paper for 45-50 minutes at 180°C hot air. {Do a needle test!}

For the cream:

Hit the blow. Stir in the curd. Fold in the vanilla pulp and sugar. Spread on the cooled cake. Wash the fruit and cut in half. Spread the fruit puree over the curd cream on the cake and serve garnished with fresh fruit.

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