










Lvivskiy syrnik

souflee cheesecake









recipe of Ukrainian traditional dish

For this master-class

You need following ingredients:

 Cottage cheese, 450 g	 Lemon, 1 pc	 Dough leaven, 7 g
 Sugar, 200 g	 Eggs (separate the yolks), 7 pcs	 Sugar, 50 g
 Semolina, 2 tbsp	 Butter, 150 g	 Cocoa, 25 g

COOKING TECHNOLOGY:

-  Chocolate dough: Soft the butter and mix with all the ingredients.
-  Divide the dough into two equal parts and put in the freezer
-  Cottage cheese mass: beat the whites until thick peaks, add grated lemon zest and a little juice to the cottage cheese, yolks, sugar, melted (but not hot) butter, vanilla / vanilla sugar. Beat everything until smooth and add the whipped whites, mix gently with a spatula or hand. Add a little semolina and mix gently again.
-  Line a baking dish with parchment and evenly cover with a piece of chocolate dough, grated on a large grater (pre-frozen).
-  Pour the curd mass on top of the grated dough and rub the grated dough on top again.
-  Cover the cake with foil and bake at 180 degrees for 25-30 minutes. Then remove the foil and bake without it for another 25 - 30 minutes.
-  Give time to cool. Optionally, when served, pour cream, jam, fruit cue or melted chocolate.
-  Bon appetit!

