

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!

