

Lambadaschnitte with yoghurt filling

1. Biskuit – dough

Beat 5 egg whites very stiff,

mix 5 yolks

and 5 tablespoons sugar very shortly in it,

add 5 tablespoons flour and fold it in gently.

Put baking paper on a baking tray, then put the dough on it. Bake it for 25-30 minutes at 180°C.

Make two of it.

2. Yoghurt filling

Mix 500 ml yoghurt

with 500 g quark,

125 g sugar,

3 packages vanilla sugar,

salt

and 1 tablespoon rum.

Soak 10 gelatin leaves in some water for about 10 minutes. *)

Heat it with just a little bit of water in a pot on the stove but be careful not to cook it!

Mix it with the yoghurt-mixture and let it set for a few minutes.

Put it on one of the already baked cakes and directly put the second one on top of it.

Put a small layer of jam (I recommend strawberry or apricot) on it and put the whole thing into the fridge for at least 2 hours.

3. Fruit juice creme

Prepare 2 packages of vanilla pudding like described on the package but use

1 L fruit juice instead of milk. **)

Put it onto the cake and put it back into the fridge for at least 2 hours.

4. Whipped cream

Whip 500 ml heavy cream with

2 packages of whipping cream stiffener very stiff and put it on top of the cake.

5. Lady fingers

Dip 1 ½ packages of lady fingers in fruit juice and put them onto the whipped cream.

*) or take the according amount of vegetarian products like agar-agar.

**) without fruit pulp. I recommend to take orange juice, of course you can take any fruit juice you want.