



Cottage Cheese Soufflé

by Harald

Ingredients:

- 500 g Cottage cheese (20%)
- 2 Eggs
- 1 Pinch of salt
- 16 g Vanilla sugar
- 100 g Crystal sugar
- 100 g Flour
- 250 g skimmed cream
- 50 g Raisins
- 50 g Butter
- Lemon peel

Stir cottage cheese with yolks, sugar, cream raisins and ground lemon peel.

Whipe the white of eggs until it grows solid and add, together with flour.

Heat butter in a soufflé pan (of glass), fill in the dough and bake in the oven at 170° / 340 F for 60 minutes.

After appr. 20 minutes stir with a fork and then leave until ready baked.

Serve topped with powder-sugar, together with plum compote.