

Recipes:

5. Žemlovka 2024

Quark Plain Tvaroh Cheese

About 2 cups

Ingredients:

1 gallon of whole milk – preferably cream top milk

1 cup of distilled white vinegar

A little bit of whole yogurt or sour cream if your quark thickens too much.

Tools:

Chef's Knife & Cutting Board

Large Sauce Pan or Medium Pot (about 6 QT)

Wooden Spoon

Food Thermometer

Skimmer or Large Slotted Cooking Spoon

Directions:

1. Place into a medium pot on medium heat and add:

1 gallon of whole milk

Briefly stir with a wooden spoon.

2. Bring to a lukewarm temperature (about 90° F) with occasional stirring and add:

1 cup of distilled white vinegar

Cook slowly, constantly stirring, until the milk with the newly added vinegar heats up to a lukewarm temperature (about 1 – 2 minutes).

Note: During this step, you will start noticing that the quark separates from the milk.

Important: Do not significantly exceed the lukewarm temperature during any part of the cooking because it makes your quark begin to dissolve back into liquid.

3. Take off the stove and let sit with an occasional slow stirring for about 5 minutes to make sure that the quark is fully separated from the milk (the milk will turn to cloudy water with chunks of quark cheese).
4. Scoop the quark with a skimmer or a slotted cooking spoon and place it into the food container (leave all residue liquid that gets into the container-- do not remove).
5. Cover with a lid and let it cool in the fridge until fully cooled (about 30 minutes).

Note: Water in the pot from cooking your quark can be disposed of (it has no further use).

Žemlovka – Apple Bread Pudding

6 - 8 servings

Ingredients:

To grease pan:

Butter (semi-soft)

Quark layer:

2 cups of plain quark

1 cup of confectioners' sugar

2 egg yolks

2 TSP of vanilla extract

2 TSP of rum extract

Zest from 1 lemon

¼ cup of raisins

Apple layer:

5 apples - shredded **

½ cup of confectioners' sugar

1 TBSP of cornstarch

1 TSP of ground cinnamon

¼ TSP of ground nutmeg

Custard & bread layers:

1 cup of milk (preferably whole)

1 egg

½ stick (2 oz) of butter – melted *

½ cup of confectioners' sugar

4 large plain burger buns (or 6 small) – vertically sliced to slices about ½ thick

Sugar layer:

2 TBSP of granulated sugar

Meringue layer:

2 egg whites – room temperature

¼ cup of granulated sugar

* Cut butter into small pieces before melting and place into a measuring pitcher (or small microwavable mixing bowl). Then, microwave briefly with a few seconds break between - to prevent little "explosions." Optionally, melt the butter over low heat with occasional whisking.

** Wash and shred using a box grater. Peeling the apple is not necessary. Dispose of the center part.

Tools:

Measuring cups and spoons

Cutting board and **chef's knife**

Baking dish (size about 12 x 6" or equivalent with high at least 3")

Silicone Brush

3 medium mixing bowls

Whisk

Grater (for lemon zest)

Silicone spatula

Kitchen mixer with whisk

Pastry bag with pastry tips.

Directions:

1. Quark Layer:

1.1. Place into a kitchen mixer with a whisk attachment:

2 cups of plain quark
1 cup of confectioners' sugar
2 egg yolks
2 TSP of vanilla extract
2 TSP of rum extract
Zest from 1 lemon

Whisk on high speed until nicely combined - it doesn't need to be creamy; quark curds can be present (about 3 minutes).

1.2. Add:

¼ cup of raisins

Shortly process at a slow speed until raisins are incorporated.

1.3. Set aside for later steps.

2. Apple layer:

2.1. Add into the medium bowl:

5 apples - shredded
½ cup of confectioners' sugar
1 TBSP of cornstarch
1 TSP of ground cinnamon
¼ TSP of ground nutmeg

Thoroughly stir together using a silicone spatula until nicely incorporated.

2.2. Set aside for the later steps.

3. Custard:

Note:

- Custard will not be cooked.
- The sliced burger buns will be dipped in the custard in upcoming steps.

3.1. Place into the medium mixing bowl:

- 1 cup of milk
- 1 egg
- ½ stick (2 oz) of butter – melted
- ½ cup of confectioners' sugar

Hand stir with a hand whisk until fully combined (about 30 seconds).

4. **Preheat oven to 350°F and evenly grease the baking pan with a semi-soft stick of butter.**

5. **Assemble:**

Important

- Always shortly dip bread in the custard (just for about 5 seconds) right before creating the layer.
- Split bread and custard evenly while keeping in mind that you will need to create 3 layers.
- Every layer mentioned needs to be distributed evenly with a spatula.
- **The assembly below starts with point 5.1.**

5.1. Bread layer.

5.2. Quark Layer.

5.3. Bread layer.

5.4. Apple layer.

5.5. Bread layer.

5.6. Pour the remaining custard evenly over if you have some available.

5.7. Create a gentle sugar layer by sprinkling **2 TBSP** of granulated sugar over it.

6. **1st Baking:**

6.1. Bake in a preheated oven for about 30 minutes.

7. **Meringue layer:**

Note: Start with a meringue layer when your Žemlovka is about 15 minutes in the oven.

7.1. Place into a kitchen mixer bowl:

2 egg whites – room temperature
¼ cup of granulated sugar

Whisk on medium speed to get more air into the egg whites and to make the egg whites foamy (about 2 - 3 minutes).

- 7.2. Increase the speed to high and whisk until done – stiff peaks are formed (about 4 - 10 minutes).

Note: If your egg whites were taken directly from the fridge (they aren't room temperature), this step can take 20 minutes or even significantly longer!

- 7.3. Fill the pastry bag (with pastry tips) for upcoming piping.

- 7.4. When Žemlovka reaches 30 minutes of baking, remove it from the oven and set oven temperature to 300°F.

Note: If your meringue preparation takes longer, leave Žemlovka in the oven longer.

- 7.5. Then pipe out meringue over the entire surface of the Žemlovka.

Note: The style of piping is fully your choice; I personally enjoy piping out little peaks.

8. 2nd baking:

- 8.1. Bake for an additional 15 minutes in 300°F oven

- 8.2. Remove from the oven and let it sit for at least 5 minutes before serving.

Tips & Notes:

- Žemlovka can tend to fall apart when handled immediately after cooking, but that's okay since you'll get a rustic look.
- If you want perfect slices, let the Žemlovka cool completely (first on the countertop, then in the refrigerator overnight) before serving.
- It's best to reheat individual portions in the microwave just before serving.

9. Serving:

- 9.1. Serve sliced and optionally gently dusted with confectioners' sugar and a scoop of vanilla ice cream.

Bonus recipe:

Apple Compote

4 servings

Ingredients:

4 PCS of apples of your choice

2 TBSP of granulated sugar – adjust if needed

1 stick of cinnamon

4 PCS of whole cloves

Juice from $\frac{1}{2}$ lemon

Optional: $\frac{1}{4}$ cup of raisins

1 $\frac{1}{2}$ cups of water

Tools:

Measuring Spoons & Measuring Cups

Peeler

Chef's Knife & Cutting Board

2 Small Sauce Pan or Small Pot (about 2 QT)

Wooden Spoon or High-Temperature Silicone Spatula

Directions:

1. Apple Preparation:

1.1. Peel apples.

1.2. Cut each peeled apple into about 8 – 10 equal sections and then into the larger dice.

Important:

Do not use the center with seeds, calix, and stem.

1.3. Place into a small sauce pot.

2. Ad Ingredients & Cook:

2.1. Add:

2 TBSP of granulated sugar

1 stick of cinnamon

4 PCS of whole cloves
Juice from $\frac{1}{2}$ lemon
Optional: $\frac{1}{4}$ **cup** of raisins
1 $\frac{1}{2}$ cups of water

And briefly stir.

- 2.2. Place a pot on the stove and bring it to a light simmer on a medium-high burner.
- 2.3. Lower heat to medium and cook until soft for about 5 – 10 minutes. The apples should have enough liquid surrounding them -- if the liquid evaporates too much, feel free to add some water.
- 2.4. Before you complete cooking the compote, taste and add more sugar if needed.

3. Serve:

- 3.1. Serve while hot or cold.

Tip:

Optionally, place into a canning jar or food container and refrigerate for up to 7 days.

Disclaimer:

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