

## 5. Žemlovka 2024

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### 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

Additional Preparation steps:

No additional preparation steps are needed.

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### 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.**

Additional Preparation steps:

No additional preparation steps are needed.

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## 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

Additional Preparation steps:

No additional preparation steps are needed.

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Please let me know if you have any questions: [tom@cookinghub.com](mailto:tom@cookinghub.com)

