



German cheese cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Pastry:

250 gms All purpose flour

125 gms Cold salted butter (or salt free butter + 1/4 tsp Salt)

6-8 tbsp Cold water

Filling:

1/2 Tin Sweetened Condensed Milk (Milkmaid)

250gm Paneer(indian cheese)

4 Egg yolks

1/2 tsp Lemon juice

30 gms Ground almonds

50 gms Chopped dried grapes

50 gms Finely chopped candied peel(Orange or lemon)

Meringue:

1 Egg white

50 gms Powdered Sugar

Instructions

Preheat the oven to 180 deg C.

Cut cold butter into small pieces.

Using a palette knife rub butter into the flour.

Sprinkle cold water over the flour and using a palette knife combine into a ball.

With medium handling, roll into 1/8" thick pastry.

Lift the pastry over the rolling pin, drop into pie dish and line it. Trim off the extra dough.

Prick the entire pastry with a fork (to prevent puffing). Bake blind at 180 deg C for 10-15 minutes. Remove from oven.

Reset the oven at 140 deg C.

Blend together, paneer, egg yolks and condensed milk till smooth and creamy. I crumbled the paneer instead of making a smooth paste to get the feel of it, you can follow either of the method(crumbly or creamy). Add almond powder, dry grapes, candied peels and lemon juice. Mix well, pour into the baked pastry case.

Whisk egg white till stiff, add half the sugar gradually and continue to whisk till stiff peak stage. Fold in the rest of the sugar and pipe a fine lattice of meringue over the pie.

Return to oven and bake at 140 deg C for 45 minutes or till meringue is crisp.

Serve hot or chilled with cream.