

FRESH CURD CHEESE CAKE WITH PLUMS



Ingredients:

Dough Ingredients:

- 600 g flour
- 20 g fresh yeast
- 100 ml milk
- 200 ml kefir
- 2 tbsp sunflower oil
- 1-2 tbsp sugar
- pinch of salt
- curd cheese

Filling Ingredients:

- 500 g homemade kefir curd cheese
- 2 tbsp semolina
- 2-3 tbsp sugar
- vanilla powder or seeds from one vanilla pod
- 1 egg

Spread and topping Ingredients:

- 2 tbsp creamy kefir (left on a sieve for 5 hours - resembles sour cream)
- 1 egg
- 1 tbsp icing sugar
- plums (fresh or frozen)

- walnuts (a handful of whole and 2 tbsp ground)
- icing sugar
- butter or non-stick cooking spray for the baking pan

Fresh curd cheese cake preparation steps

Prepare the dough first. Sieve the flour into a mixing bowl, make a hole in the flour and add warm milk. Milk should not be too warm or it will “kill” the yeast and the dough will not rise enough. Add crumbled yeast and 1 tbsp sugar, and wait for about 8 minutes for the yeast to start frothing.

Add all other ingredients (room temperature) and knead into fairly soft dough. When the dough is no longer sticky, cover the mixing bowl and leave the dough to rest in a warm place and rise for about an hour. If the dough is too sticky, add a little more flour. While the dough is rising, prepare the filling. In a bowl, mix thoroughly all ingredients for the filling with a fork. Store in refrigerator.

Grease the baking pan with butter or cooking spray. Tip the dough onto a lightly flour dusted surface and knead gently. Oil your hands and stretch out the dough gently – as you would for a pizza. The dough should be about 0.5 cm thick. Spread the filling on the dough. Leave the outer ring of your dough spread-free. Sprinkle the filling with 1-2 tbsp ground walnuts and top with halved plums and walnuts.

Prepare the filling for curd cheese cake

In a small bowl, whisk thoroughly with a fork 1 egg, icing sugar and the creamy kefir (left on a sieve for about 5-8 hours), which, in consistency, resembles sour cream. Roll the outer ring of your dough towards the middle. Glaze the rims of the dough first; spread the rest over the filling. Pre-heat the oven to 180-200°C and bake for about 45 minutes. Leave it to cool for a while – the filling will thicken. Dust with icing sugar. Cut it the same way you would cut a pizza.

See more recipes with kefir [here](#).

Products used to prepare this recipe:



Kefir Fermenter

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Cheese Maker

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