

*Mix for making
light deep-fried
confectionery
with the
refreshing taste
of curd cheese*

Quarkini



Zealandia

Creating Possibilities

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Quarkini

Quarkini, a delicious snack

Light deep-fried confectionery appeals a lot to consumers, certainly if one of the ingredients is a natural curd cheese. The festive character of this golden confectionery will be welcomed as a surprising, tasty and sweet snack any moment of the day.

With Quarkini-mix of Zeelandia you can bake scrumptious curd cheese rolls with a delicious aroma and refreshing flavour. Zeelandia offers two different mixes

- Quarkini
You have to add yoghurt or curd cheese and water
- Quarkini Complete
You only need to add water, the curd cheese is already included in the mix

This light deep-fried treasure offers infinite opportunities for variation in terms of filling (e.g. raisins or nuts), but also in finishing touches (e.g. vanilla sugar, cinnamon or icing sugar).

Quarkini with Quarkini and curd cheese Recipe

- 1000 g Quarkini
- 500 g curd cheese*
- 550 g water

Quarkini with Quarkini and yoghurt Recipe

- 1000 g Quarkini
- 600 g yoghurt
- 250 g water
- 200 g egg

Quarkini with Quarkini Complete Recipe

- 1000 g Quarkini Complete
- 800 g water

Method

Make a batter of all ingredients. Stir the batter well with the hobart 4 minutes at first speed with the flat beater. Resting time 20 minutes. Scoop out with an ice-cream scoop nr. 30 weight 45 grams. Bake evenly brown at both sides.

Frying temperature 160-170°C.
Frying time 8 minutes.

Yield ca. 46 quarkini's.

After baking roll the quarkini through granulated sugar and dust with icing sugar.

Process the batter within 1 hour, or place into the refrigerator.

*If the curd cheese is soft, add less water!

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