



STRAWBERRY QUARK CHEESECAKE

A perfectly simple baked cheesecake using quark instead of cream cheese, giving it a wonderful texture and flavour. The cheesecake can be made in advance and topped with the luscious strawberries just before serving, making it a wonderful dessert for entertaining. Although strawberries are used here, other fruits such as figs, raspberries, blueberries and peaches would be lovely too.

Serves 8-10

INGREDIENTS

Base

250g plain chocolate biscuits
pinch of sea salt
110g unsalted butter, melted

Topping

250g strawberries, sliced
2 tsp icing sugar
Freshly cracked black pepper
Thyme leaves

Filling

700g Schulz quark
300g Schulz pure cream
150g caster sugar
1 tbsp plain flour
Zest of a lemon
seeds from one vanilla pod or 1 tsp
of vanilla extract
4 eggs, lightly beaten

METHOD

Preheat oven to 180C. Grease and line the base of a 23cm round springform tin.

For the base, blitz the biscuits in a food processor to a fine crumb. Transfer to a bowl and mix with the salt. Pour in the melted butter and stir until everything is combined. Tip into the prepared tin and using your hands, evenly press the crumb firmly into the base of the tin. Bake in the preheated oven for 10 minutes and set aside.

Reduce the oven to 150C.

To prepare the filling, whisk the quark and pure cream together in a large bowl until smooth – this can be done in a stand mixer if too difficult by hand. Now stir in the sugar, plain flour, lemon zest and vanilla and mix until well combined. Gently stir through the eggs and pour the filling into the tin, atop of the biscuit base.

Bake in the preheated oven for 50-60 minutes or until the cheesecake is just set. It should still be a little wobbly in the centre as it will continue to cook as it cools. Switch off the oven and leave the cheesecake to completely cool inside, with the door ajar.

When completely cool, run a knife around the edge of the cheesecake and remove from the tin. Transfer to a serving plate, lightly cover and refrigerate for at least 4 hours.

To decorate the cheesecake, combine the strawberries in a bowl with the icing sugar and sprinkle in a little black pepper to taste. Allow to sit for 10 minutes. Arrange the strawberries on top of the chilled cheesecake, sprinkle over some fresh thyme leaves and serve.

SCHULZ ORGANIC DAIRY. 



SPICED CARROT CAKE WITH QUARK FROSTING

A classic carrot cake with a simple frosting made with tangy quark – perfect for afternoon tea. Once frosted, the carrot cake should be stored in the fridge where it will keep nicely for a 3-4 days, just be sure to bring it to room temperature before serving again. Feel free to adjust the spices to your liking, adding more of one and less of another or adding new ones entirely!

Serves 8-10

INGREDIENTS

Cake

380g plain flour
1 1/2 tsp baking powder
1 tbsp ground cinnamon
1/2 tsp freshly ground nutmeg
1/2 tsp freshly ground cardamom
4 eggs
150g brown sugar
100g caster sugar
200ml canola oil
4 carrots (approximately 375g), coarsely grated
100g walnuts, roughly chopped (optional)

Quark Frosting

350g Schulz quark
125g icing sugar, sieved
2tsp lemon juice

Coconut flakes, to top

METHOD

Preheat the oven to 170C. Grease and line a 22cm square cake tin.

In a large bowl, combine the flour with the baking powder, cinnamon, nutmeg and cardamom and set aside.

Now in another a large bowl, beat the eggs together with sugars and canola oil until light and pale. This is best done in a stand mixer but by hand is fine too. Gently fold in the dry ingredients, then the carrots and walnuts (if using). Spoon into the prepared tin and bake in the preheated oven for around 45-55 minutes or until a skewer comes out clean when tested.

Allow to cool briefly in the tin before transferring to a wire rack.

Meanwhile, for the frosting, simply mix the quark and icing sugar together in a bowl until smooth. Stir in the lemon juice and check for sweetness, adding a little more icing sugar if preferred. Spread the frosting over the cooled cake, sprinkle generously with coconut flakes and serve.

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SPINACH AND FETA TART

There is something special about homemade pastry. Its buttery and flaky and this one takes just a few minutes to make – just be sure all of the ingredients are very cold for best results. Spinach and feta is a classic combination and works very well in this tart, complemented with nutmeg, lemon and parsley. The guanciale is wonderful too, but can be omitted to make it vegetarian. Serve the tart with a punchy salad of bitter greens lightly dressed with olive oil and lemon juice.

Serves 8

INGREDIENTS

Pastry

300g plain flour
Sea salt
250g chilled unsalted butter, cut into pieces
2-3 tbsp iced water

Filling

125g guanciale, sliced into lardons
5 eggs
500ml Schulz pure cream
1/4 tsp freshly grated nutmeg
Zest of a lemon
150g Schulz feta
200g English spinach, roughly chopped
Small handful of flat leaf parsley, finely chopped

Sea salt and Pepper

METHOD

For the pastry tip the flour onto a clean work surface and sprinkle with the salt. Add the butter and toss through the flour. Using a pastry scraper or a knife, cut the butter into the flour until the mixture resembles very coarse breadcrumbs. Sprinkle with iced water, a little at a time, bringing the dough together with your hands or a pastry scraper until you have a shaggy pastry. Shape into a flat circle, cover with a barely damp cloth or cling wrap and refrigerate for at least 30 minutes.

Preheat the oven to 180C.

Remove the pastry from the fridge and, on a lightly floured work surface, roll the pastry out to a circle around 3mm thick. Drape the pastry into a deep loose-bottom round fluted 25cm tin. Press the pastry into the edges and trim off most, but not all, of the overhanging pastry. Line the pastry with baking paper and fill with baking weights. Blind bake the tart shell for 10 minutes or until just beginning to colour. Remove the paper and weights and return to the oven for a further 5 minutes.

Reduce oven to 160C.

Meanwhile, heat a small pan over a medium heat and fry the the guanciale until just beginning to crisp (3-4 minutes), stirring occasionally. Set aside.

In a large bowl whisk the eggs, cream, nutmeg and lemon zest until well combined. Crumble in 1/2 of the feta and stir through the roughly chopped spinach and parsley. Add in the cooked guanciale and season to taste.

Pour the filling into the tart shell and crumble over the remaining feta. Bake in the preheated oven for around 30-40 minutes or until the tart is golden in colour with a slight wobble in the centre. Trim off any overhanging pastry with a sharp knife if desired. Allow the tart to stand at room temperature for 20 minutes before serving.

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LINGUINE WITH LEMON, CREAM AND PEAS

This subtle but satisfying pasta is so quick to make and is perfect in the Spring as the weather begins to warm and fresh peas are becoming available (although frozen ones work just as well too). The cream is gently perfumed with garlic while the lemon gives the dish a nice fresh lift. Feel free to use whichever herbs you have on hand, but avoid woody herbs such as rosemary or sage which will overpower this delicate sauce. Other pasta such as tagliatelle or spaghetti would be wonderful here too as would asparagus or broad beans to replace the peas.

Serves 4

INGREDIENTS

400g dried linguine
250ml Schulz pure cream
2 cloves garlic, gently bruised with the back of a knife
125g peas (fresh or frozen), blanched until just tender
Juice and zest of a lemon
Handful of herbs such as mint, basil, oregano, dill, finely chopped
Handful of parmesan cheese (around 40g), finely grated, plus extra for serving
Extra virgin olive oil, for drizzling (optional)

METHOD

In a large pan, warm the cream with the garlic cloves very gently for 4-5 minutes over a low heat. Squeeze in the lemon juice and continue to cook over a low flame for 5 more minutes, stirring occasionally. By this stage the sauce should have begun to thicken nicely. Remove and discard the garlic cloves.

Meanwhile, cook the linguine in a large pot of generously salted boiling water until just al dente, according to the packet's instructions. When ready, tumble the pasta into the sauce, reserving some of the cooking liquid.

Add in the blanched peas, parmesan and lemon zest and toss so that everything is well coated. Use some of the cooking liquid to thin the sauce if needed. At the very last moment, stir through the herbs, season to taste and serve immediately with extra parmesan and a drizzle of olive oil, if desired.

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