

"OSTERFLADEN" – EASTER CAKE SWISS STYLE

1. PICTURE RECIPES – Special Occasions (April 2015)

Equipment and Tool needed:



Scale, mixing bowl, cake tin (26 diacm), wodden spoon, chopping board, lemon skin grater, knife, fork, spoon, small bowl, whisk, saucepan, rolling pin, icing sugar shaker, plastic spatula

Ingredients needed:



Plain flour, cooking salt, sugar white, lemon, butter unsalted cooking, eggs, cream (full-fat), milk (full-fat), dried apricots, polenta (instant), almond meal, icing sugar, coloured chocolate eggs



Preparation

Short Crust Dough:



1. *Mix salt, sugar and lemon skin grated in a mixing bowl, add cubed-cold butter. Rub mixture and cubed cold butter between your hands and fingers till it crumbs. Then form to a dough (do not knead). Wrap in plastic foil and refrigerate for at least 30 minutes before rolling out.*

Filling:



2. *Bring cream, milk and dried apricots to the boil (saucepan)*



3. *Add Polenta (instant) in one go, bring back to boil and then let cool down (in saucepan) for approximately 15 minutes. Then transfer to a mixing bowl, let cool down completely, once in a while mix till completely cooled down.*





4. *Butter cake tin (so that the dough will not stick). Roll out short crust dough with a little bit flour (not to stick on surface) with rolling pin approximately 2-3 mm thick and 30 diacm round. Then lay out into the buttered cake tin. Make sure that the dough covers all edges of the cake tin. Pinch wholes with fork in order to achieve even baking of the dough. Cover with plastic foil and keep in refrigerator (minimum 20 minutes) before adding filling followed by baking in the oven.*



5. *Whisk egg whites stiff to a strong peak (always add a pinch of cooking salt – helps with aeration / whisking egg whites stiff). Store in refrigerator before next step / use.*



6. *Add sugar, grated lemon skin and almond meal. Mix well. Make sure that the mixture is cold before adding all the other ingredients! Then fold in stiff egg whites (First 1/3 of the stiff egg whites then the rest). Fold in the egg whites (use a plastic spatula) carefully as you want to keep the aeration.*





7. *Pour mixture into cake tin (layered out with short crust dough). Then bake on the bottom rack height in preheated conventional oven (200 C) for approximately 30-40 minutes. Check with wooden skewer if the cake is cooked (the wooden skewer comes out clean = cake is done!). Let cool down!*



8. *With left over dough, cut out ducks, chickens and or rabbits (using special cookie cutters), place on baking tray with lined out baking tray and bake in the conventional oven by 190 C for approximately 10 minutes. Cool down and dust with icing sugar.*



9. *Decorate Easter cake with baked duck, chicken and rabbit shapes, chocolate eggs and then dust with icing sugar.*

Bon Appetite – Chef & Guide Dog User Martin

Remarks:

-Apricots (dried) can be replaced by sultanas, plums (dried) or soft "Speck" pears (first dried, then steamed which gives them their dark colour).

-Polenta can be replaced by semolina

-Some other traditional Easter cakes are made with milk rice and desiccated coconut, depending on the region.



