

Sweet fried eggs made from quark and oil batter

Deceptively similar to the savory fried egg, the sweet version with quark-oil batter and apricots tastes wonderfully fruity. An uncomplicated baking pleasure with fine classic baking oil!

Zutaten
6 Portionen

Curd-oil dough
250 g Flour
2 TL (coated) Baking powder
1 Pinch Byodo sea salt
125 g Low-fat quark
2 Eggs
50 g Byodo Baking Oil Classic
80 ml Milk
1 TL Zest of one lemon
50 g Sugar
1 Pck. Vanilla sugar
Quark cream
125 g Low-fat quark
14 g Cornstarch
45 g Sugar

1 Egg yolk
2 EL Milk
6 Apricot halves from the tin
Optional: green pistachios for decoration

Zubereitung

Preheat the oven to 175°C top/bottom heat. Line a baking tray with baking paper.

Mix the flour, baking powder and salt in a large bowl. In a second bowl, mix the remaining ingredients together thoroughly. Add the wet ingredients to the flour mixture and mix briefly to form a dough. Do not stir or knead for too long.

Divide the dough into 6 portions. Shape into a slightly oval shape with your hands and place on the prepared baking tray with a little space between them. Press the center of the dough pieces a little deeper and brush them all with the egg yolk and milk mixture.

Then mix the quark cream and pour into the wells. Place one apricot half on top of each.

Bake the sweet fried eggs in the preheated oven for approx. 15 to 20 minutes. Before serving, optionally decorate with chopped green pistachios as “chives”.