

Flemish Cheesecake Veg HT CD DP Belgian

115mins plus proving

Belgian Name: Plattekaastarte

Serves 6 Hot Cold Vegetarian Fruit Nuts Dessert Pudding Belgium Europe

Ingredients

[Flemish Yeast Dough](#) (click for recipe)

5 tbsp Apple Puree

2 Eggs, separated

50g/2oz Ground Almonds

225g/8oz Cottage Cheese

200g/7oz Caster Sugar

1 teasp Vanilla Extract

50g/2oz Macaroons, crushed

Instructions

1. Preheat the oven to 180C, 350F, Gas Mark 4 and roll the dough out and use to line a buttered 22cm/9-inch springform tin.
2. Place the apple puree in the pastry case and spread evenly over the bottom. Set aside.
3. In a mixing bowl, whisk the egg whites until stiff. Set aside.
4. In a large mixing bowl, beat together the egg yolks and cottage cheese until well blended.
5. Add the crushed macaroons, sugar, almonds and vanilla sugar and mix well.
6. Fold in the egg whites then spread mixture over apple puree in the pie crust. Bake for 50-60 minutes until golden. Serve hot or cold.

Flemish Yeast Dough Veg HT CD CBF Belgian 25mins plus proving

Belgian Name: Gistdeeg Op Z'N Vlaams

Makes 1 x 30cm/12-inch pie crust Hot Cold Pastry Pastries Tart
Vegetarian Baked Fayre Dessert Pudding Belgium Europe

Ingredients

1 package Active Dry Yeast

150ml/5fl.oz. Warm Milk

Approx 175g/6oz Plain Flour

50g/2oz Sugar
A pinch of Salt
1 large Egg, lightly beaten
2-1/2 tbsp Butter, melted

Instructions

1. Place the milk in a small bowl, sprinkle the yeast over the top and leave for about 5 minutes until foamy. Stir well.
2. In a large mixing bowl, mix together the dry ingredients with a whisk then make a well in the centre and pour in the egg, yeast mixture, and butter. Gradually work the flour into the liquid ingredients until you have a smooth, soft dough.
3. If necessary, add a little more flour to make a dough that does not stick to your fingers and can be rolled out easily. Do not knead or over work or it will become tough.
4. Form the dough into a ball, place in a large lightly oiled bowl, cover with clingfilm and leave in a warm place for about 1 hour until doubled in size.
5. Butter the flan tin and coat with flour, shaking off any excess. Set aside.
6. Punch down the dough and transfer to a lightly floured surface and using a floured rolling pin, roll the dough into a round, about 6mm/1/4-inch thick.
7. Line the prepared flan tin with the pastry, trim the edges and prick holes on the base with a fork.
8. Cover with a clean kitchen towel and leave the dough to rest and rise again for 20 minutes before filling and baking.