

Catering “Ofenschlupfer” with ricotta and mascarpone



Up to 30
min.



Normal



Vegetarian

Zubereitung

1. Fry the cut up bread rolls.
2. Boil up the cream.
3. Stir the eggs with the sugar until smooth and slowly mix with the cream.
4. **GOLDSTEIG Ricotta**, **GOLDSTEIG Mascarpone**, and the rest of the ingredients to the bread rolls and mix with the cream and egg mixture, then flavour with the gingerbread spices and vanilla.
5. Place in two 1/1 GN trays lined with baking paper and bake in a combi-steamer at 180°C for about 60 minutes.
6. Cut the baked Ofenschlupfer into pieces of the same size and sprinkle with icing sugar.

Serving suggestion

1. Mix the egg yolk with the sugar and vanilla powder.
2. Boil the milk up and stir small quantities into the egg mixture.
3. Thicken the mixture in the bowl in a bain marie at 70°C.
4. Stir in the chopped chocolate, flavour with lemon zest and Amaretto.

Zutaten



For 50 people:

- 1 **GOLDSTEIG Ricotta**, 2.5 kg
- 1 **GOLDSTEIG Mascarpone**, 2 kg
- 1.5 kg cut up bread rolls
- 400 g roasted nuts mixture
- 400 g chopped dark chocolate
- 300 g dried and chopped apricots and plums
- 700 ml cream
- 40 eggs
- 500 g sugar
- Ground vanilla
- Gingerbread spices

Serving suggestion:

Vanilla sauce:

- 40 egg yolks
- 600 g sugar
- 3 l milk
- 15 g vanilla powder
- 500 g white chocolate
- 5 lemons for zest
- A shot of Amaretto

