Gastro Ofenschlupfer with ricotta and mascarpone



Up to 30 min. | *Normal* | *Vegetarian*

Zubereitung

1. Brown the sliced bread roll.
2. Bring the cream to the boil.
3. Beat the eggs with the sugar until smooth and mix slowly with the cream.
4. GOLDSTEIG Ricotta, GOLDSTEIG Mascarpone and the remaining ingredients Add the remaining ingredients to the bread roll and mix with the cream and egg mixture, then flavour with the gingerbread spice and vanilla.
5. Pour into two 1/1 GN containers lined with baking paper and bake in a combi-steamer at 180 °C for approx. 60 mins.
6. Cut the baked Ofenschlupfer into equal-sized pieces and sprinkle with icing sugar.

Serving suggestion

1. Mix the egg yolk with the sugar and vanilla powder.
2. Bring the milk to the boil and stir into the egg mixture in small amounts.
3. Heat the mixture in a bowl in a bain-marie at 70 °C.
4. Fold in the chopped chocolate and flavour with lemon zest and amaretto.

Zutaten



For 50 people:

- 1 GOLDSTEIG Ricotta 2.5 kg
- 1 GOLDSTEIG Mascarpone 2 kg
- 1.5 kg sliced bread roll
- 400 g roasted mixed nuts
- 400 g chopped dark chocolate
- 300 g dried and chopped apricots and prunes
- 700 ml cream
- 40 eggs
- 500 g sugar
- ground vanilla
- gingerbread spice

Serving suggestion:

Vanilla sauce:

- 40 egg yolks
- 600 g sugar
- 3 litres of milk
- 15 g vanilla powder
- 500 g white chocolate
- 5 lemon zest
- dash of amaretto

