



Strawberry and rhubarb cake from the grill

🕒 35—45 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

300 g	Quiche pastry
200 g	Strawberries, fresh
200 g	Rhubarb
30 g	Granulated sugar
1 tbsp.	Cornstarch
100 g	Curd cheese
1 tbsp.	Granulated sugar, optional
1 tbsp.	Vanilla Pudding Mix, optional
1 pcs.	Aluminum grilling tray 17x23x3 cm deep
1 pcs.	♦ Bourbon Vanilla Pods, Whole
1 tbsp.	♦ Spearmint, Crushed

- 1 For the cake, preheat the grill to 200 °C. Wash and cut the strawberries into quarters. Wash and clean the rhubarb, then cut it into 2–3 cm-long pieces.
- 2 Mix the strawberries and pieces of rhubarb with the granulated sugar and the starch. Scrape the vanilla out of the pod and stir into the fruit mixture with the spearmint.
- 3 Line an aluminum tray with the quiche pastry and coat with the curd cheese. Pour the strawberry and rhubarb mixture on top and fold the edge of the pastry over the filling a little.

HINT: If the natural curd cheese tastes too bitter, sweeten with sugar and to add more air, stir in 1 tablespoon of Vanilla Pudding Mix.

- 4 Place two aluminum trays upside down on the griddle and place the cake in its tray on top. Grill with the lid closed for around 20 minutes.
- 5 Once the cake has cooled, sprinkle over powdered sugar and serve with a scoop of ice cream or creamy yogurt.

