



## **Curd Balls**

### **12 Pieces**

- 250 g wheat flour (type 405)
- 1 pack baking powder
- 125 g sugar
- 2 packs of vanilla sugar
- 250 g quark (20% fat)
- 3 eggs (size M)
- 1 litre of deep-frying fat
- 150 g sugar for rolling and coating

### **1st Step:**

250 g wheat flour (type 405), 1 pack of baking powder, 125 g sugar, 2 packs of vanilla sugar, 250 g quark (20% fat), 3 eggs (size M)

Mix the flour and baking powder together, then sieve into a bowl. Add sugar and vanilla sugar. Mix the quark with the eggs and add to the dry ingredients, then mix with a hand mixer.

### **2nd Step:**

1 litre of deep-frying fat

Prepare a small saucepan and pour in the frying fat. Heat the fat at a medium temperature. Constantly check the temperature with a thermometer. The best temperature for frying the curd balls is 180°. The dough is too liquid to form the balls by hand, so use an ice-cream scoop to cut out small balls of dough and carefully place them in the hot fat.