



Apricot Linzertorte with Quark Whipped Cream

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



532 kcal

SIDE DISH

Ingredients

- 1.3 cups flour divided
- 1 cup apricot preserves
- 1 large eggs
- 1 large egg yolk
- 1 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves generous ()
- 10 ounces hazelnuts cooled toasted
- 0.7 cup cup heavy whipping cream chilled

- 12 servings powdered sugar
- 0.8 teaspoon salt
- 0.3 cup greek yogurt quark* or greek-style
- 1.3 cups sugar
- 14 tablespoons butter unsalted room temperature ()
- 2 teaspoons cocoa powder unsweetened

Equipment

- bowl
- frying pan
- oven
- ziploc bags
- pastry bag

Directions

- Preheat oven to 375°F. Butter 10-inch springform pan. Process nuts and 1/4 cup flour in processor until nuts are finely ground.
- Transfer to medium bowl.
- Whisk in 1 cup flour, cocoa powder, cinnamon, 3/4 teaspoon salt, and cloves. Using electric mixer, beat 14 tablespoons butter and 1 1/4 cups sugar in large bowl. Beat in egg, then egg yolk and orange peel. Gradually stir in dry ingredients. Spoon 1 1/2 cups batter into pastry bag fitted with 3/8-inch plain round tip.
- Spread remaining batter in pan.
- Bake torte bottom until golden, about 35 minutes. Cool in pan on rack 10 minutes. Maintain oven temperature.
- Using some of batter in pastry bag, pipe border around edge of torte bottom.
- Spread preserves evenly over torte bottom. Pipe remaining batter over preserves in lattice pattern, 5 to 6 strips in each direction.
- Bake until lattice is firm to touch and preserves are bubbling, about 40 minutes. Cool completely. DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.

- Beat cream in bowl until peaks form; beat in quark. Dust torte with powdered sugar.
- Serve with quark whipped cream.
- * A slightly tangy, soft unripened cow's-milk cheese; available at some supermarkets and at specialty foods stores (such as Whole Foods markets) and natural foods stores.
- If you don't have a pastry bag, spoon the batter into a resealable plastic bag. Twist bag at top, grasp top firmly, and cut off enough of 1 corner to form a 3/8-inch-wide opening. Chefs Andrew Chase and Erwin Schrottner are co-owners of Café Katja in Manhattan.
- Bon Appétit

Nutrition Facts

PROTEIN 4.99% **FAT 54.37%** **CARBS 40.64%**

Properties

Glycemic Index: 13.76, Glycemic Load: 21.98, Inflammation Score: -6, Nutrition Score: 12.973913089089%

Flavonoids

Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 531.68kcal (26.58%), Fat: 33.44g (51.45%), Saturated Fat: 12.79g (79.97%), Carbohydrates: 56.24g (18.75%), Net Carbohydrates: 53.37g (19.41%), Sugar: 38.84g (43.16%), Cholesterol: 81.14mg (27.05%), Sodium: 167.99mg (7.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.91g (13.81%), Manganese: 1.62mg (81.04%), Vitamin E: 4.17mg (27.78%), Copper: 0.46mg (23.15%), Vitamin B1: 0.26mg (17.55%), Folate: 56.23µg (14.06%), Vitamin A: 691.39IU (13.83%), Selenium: 8.76µg (12.52%), Phosphorus: 117.46mg (11.75%), Fiber: 2.87g (11.47%), Magnesium: 45.64mg (11.41%), Iron: 2mg (11.12%), Vitamin B2: 0.17mg (10.23%), Vitamin B6: 0.16mg (8.2%), Potassium: 225.65mg (6.45%), Vitamin B3: 1.24mg (6.19%), Calcium: 58.33mg (5.83%), Zinc: 0.86mg (5.75%), Vitamin K: 5.1µg (4.86%), Vitamin B5: 0.46mg (4.55%), Vitamin D: 0.62µg (4.11%), Vitamin C: 3.31mg (4.01%), Vitamin B12: 0.15µg (2.54%)