Desserts / Estonia

Kohuke



A curd bar in chocolate glaze, the Estonian dessert from the fridge.

Time 50 min **Servings** 12

What you'll need.

- ☐ 600 g Curd cheese — dry
- ☐ 120 g Icing sugar
- ☐ 60 ml Cream
- ☐ 30 g Coconut oil
- ☐ 1 pinch Salt
- ☐ 100 g Butter — softened
- ☐ 1 tsp Vanilla
- ☐ 300 g Dark chocolate
- ☐ 60 g Raisins — optional

Let's make it.

01 Push the curd through a fine sieve twice, until not a single grain remains.

02 Beat the softened butter with the icing sugar, vanilla and salt until fluffy.

03 Combine the curd with the butter mixture and work in the cream to the body of a firm cream.

04 Fold in the raisins and shape twelve finger-sized bars.

05 Lay the bars on parchment and freeze them two hours, until solid.

06 Melt the chocolate with the coconut oil over a water bath until smooth and cool it to lukewarm.

07 Dip the frozen bars on two forks, let them drain and set them on parchment to harden.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: MOs810 / CC BY-SA 4.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / kohuke