

PASCHA

Ingredients



- 1 kg of cheesecake curd (which does not require grinding) - a bucket
- 3 eggs
- 1.5 cups of powdered sugar
- 1 teaspoon cardamom coffee spice
- 1 piece vanilla pod
- a handful of cranberries
- a handful of raisins
- a handful of cashew nuts
- a handful of dates
- orange (peel)
- salt

Instructions

1. Soak the raisins in water/alcohol for about 15 minutes, then drain them.
2. Scald the eggs with hot water for about 10 seconds.
3.Pour the orange into boiling water and then grate the peel off it.
4. Combine all ingredients (cottage cheese, eggs, powdered sugar, spice, vanilla seeds, cranberries, raisins, dates, nuts, orange peel and a pinch of salt) together.
5. Put a colander with gauze on the pot, transfer the mass and put the whole thing in the fridge for the whole night (about 12 hours).