MAKES: 6 servings
COOK TIME: TurboChef: 2½ minutes | Conventional: 10 minutes
TEMPERATURE: 450°
TOOLS: 6 1-cup ovenproof shallow serving dishes, cheesecloth, fine sieve, pasty brush, electric hand mixer, bowl (chilled)

PINEAPPLE FROMAGE BLANC

Quark is a tangy, soft, unripened fresh cheese, made without rennet. Its texture is close to sour cream. The age of the quark will change the consistency and it may have excess liquid, which you should strain out through a cheesecloth-lined sieve. The sweet-tangy quark creates a welcome contrast to the pineapple.

- ½ pound quark
- 1 2-pound pineapple
- 1 tablespoon unsalted butter, softened
- 1¾ tablespoons superfine sugar + sugar for coating dishes
- 3 tablespoons confectioners' sugar
- 1 tablespoon cornstarch
- Zest from ½ lemon
- 1 tablespoon dark rum
- 2 large eggs, separated

1. Place three layers of cheesecloth in a fine sieve. Mound the quark in the sieve and roll the cheesecloth around the quark to create a sack that can be hung over the sink or a bowl so excess moisture can drip out. Let hang for 30 minutes.

2. Slice off the top and the bottom of the pineapple. Remove the skin, and quarter the pineapple lengthwise. Slice each quarter crosswise into ¼-inch slices. (Only half the pineapple will be used; reserve the other half for eating out of hand.)

3. Using a pastry brush, butter the inside of the serving dishes. Sprinkle with sugar to coat.

4. Select "Bake" on the CookWheel. Select "Cookbooks" followed by "Cooking with Guenter Seeger," "Desserts," and "Pineapple Fromage Blanc." Press "Start" to preheat the oven.

5. Remove quark from the cheesecloth and place in a bowl. With a spatula mix the confectioners' sugar and the cornstarch into the quark. Add the lemon zest, rum, and egg yolks; blend thoroughly with a spatula.

6. In a chilled bowl, with an electric hand mixer, beat egg whites until foamy. Gradually add the superfine sugar while continuing to beat.

7. In three additions, fold the whites into the quark mixture. Blend until color is consistent.

8. Place pineapple in the bottom of each of the serving dishes. Line the dishes, overlapping the pineapple, using approximately 5 pineapple pieces per dish. Top with the quark mixture. Place in oven, press "Start," and cook for 2½ minutes. Serve warm.

WINE PAIRING: Sweet Chenin Blanc