



Spatzendreck

Since 1961



*When Sperling the
sparrow
came here to stay
his friends called him
“Mossie”
or “Spatz” as all say
great parties he gave
with Sauerkraut and
speck
the guests were terrific
his wine mostly dreck
... It took him some
years
of improving his wine
to make a late-harvest
with a quality divine
recalling the dreck!
he thought of a name
it's the Spatz on that vat
that is doing the same
... Now 60 years
he has been on that vat
something to celebrate
be sure of that
No longer late
but natural sweet
a special wine for any
collectors treat.*



Spatz's Cheesecake

Celebrated for being contrary to the mainstream, wine pioneer Spatz Sperling was no ordinary man. Nor was his favourite cheesecake.

It was a request to the resident kitchen on his birthday in 2006 that gave life to this tasty recipe, a firm farm favourite. Upon his one wish, a delicious cheesecake, the chef realised that she only had mascarpone and no cream cheese in the fridge, yet the party had to go on!...so she decided to use cottage cheese and mascarpone instead. Bold thinker...Delheim's Garden Restaurant never looked back;
Iconoclast Spatz never missed a second helping.

Cheers to challenging conventional beliefs and institutions!

INGREDIENTS

| | |
|----------------------|----------------------------|
| 130g Cake Flour | 1/2 packet Tennis Biscuits |
| 6 Eggs | 150g Butter |
| 512 g Mascarpone | 500 ml Cream |
| 512 g Cottage Cheese | 1/4 Cup Lemon Juice |
| 300g Castor Sugar | Vanilla Essence |

METHOD

Step 1

Melt butter and crumb the Tennis Biscuits. Mix and combine.
Use spray on cook in cake tin or butter and equally spread the crumbs in the base of the cake tin.

Step 2

Whisk the eggs and castor sugar together.
Mix mascarpone and cottage cheese together.
Sift cake flour into the mascarpone and cottage cheese mix

Step 3

Add the lemon juice and 2 teaspoons of vanilla essence
Add half a litre of cream and blend together

Step 4

Bake at 170°C for 1hr and 30 mins

Add your favourite syrup or dressing
and pair with a glass of Delheim Spatzendreck!

