



VANILLA KAISERSCHMARRN



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Longer presentation times



15



easy

INGREDIENTS FOR 5 PORTIONS

| | |
|--------------------------|-------------------------|
| 100 g | QimiQ Classic Vanilla |
| 260 ml | Milk |
| 4 | Egg(s) |
| 40 g | Sugar |
| 140 g | Flour |
| 1 small pinch(es) | Salt |
| 1 tbsp | Butter |
| 1 tbsp | Raisins |
| | Sugar, to caramelize |
| | Powdered sugar, to dust |

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth and knead with the milk, eggs, sugar, flour and salt together to form a smooth batter.
2. Melt the butter in a frying pan. Pour the batter into the pan, sprinkle with raisins. Cook until golden brown, flip and cook until set on the other side.
3. Using a spatula or two forks, tear the kaiserschmarrn into bite-size pieces. Sprinkle with sugar and continue cooking until the sugar has caramelized.
4. Dust with icing sugar and serve with apple sauce.