



BLUE CHEESE KAISERSCHMARRN WITH BALSAMIC PLUMS



QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BLUE CHEESE KAISERSCHMARREN

250 g	QimiQ Cream Base
100 g	Low fat quark [cream cheese]
6	Egg yolk(s)
80 ml	Milk
	Salt
	Black pepper, freshly ground
	Ground nutmeg, ground
6	Egg white(s)
80 g	Flour
120 g	Butter
120 g	Blue veined cheese

FOR THE BALSAMIC PLUMS

180	Sugar
225 ml	Balsamic vinegar, aged 8 years
125 ml	Red wine
2 small pinch(es)	Cinnamon, ground
1 small pinch(es)	Cloves, ground
250 g	Plums, diced
500 g	Plums, cut into segments

METHOD

1. For the blue cheese "Kaiserschmarren": mix the QimiQ Sauce Base together well with the quark, egg yolks, milk and spices.
2. Beat the egg whites until stiff and fold together with the flour into the mixture.
3. Heat the butter in a pan, and pour the dough in. Crumble the blue cheese and spread over the dough.
4. Place the pan with the dough in a preheated oven at 180 °C (air circulation) and bake for approx. 15-20 minutes until golden brown.
5. Remove from the oven. Using a spatula or two forks, tear the kaiserschmarren into bite-size pieces.
6. For the Balsamic plums: place the sugar, Balsamic vinegar, red wine, cloves, cinnamon and diced plums into a cooking pot and bring to the boil. Cook for approx. 20 minutes. Blend with an immersion mixer and strain through a sieve.
7. Bring the mixture to the boil. Add the remaining plums and bring to the boil again briefly. Remove from heat and allow to stand.
8. Arrange the blue cheese "Kaiserschmarren" on plates and serve garnished with the Balsamic plums.