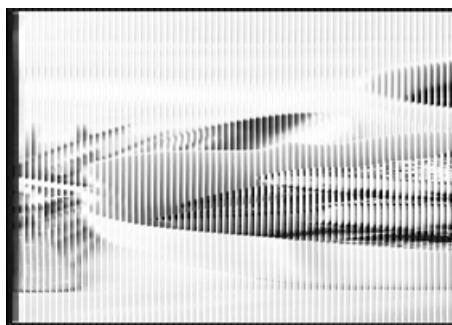




QUARK SCHMARREN (THICK CHOPPED PANCAKE) WITH STEWED APRICOT



QimiQ BENEFITS

- Pure indulgence with less fat
- Baked goods remain moist for longer



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SCHMARREN

250 g QimiQ Classic, unchilled

250 g Quark 20 % fat

150 ml Milk

3 Egg yolk(s)

40 g Butter, melted

40 g Raisins

5 Egg white(s)

125 g Sugar

100 g Flour, plain

FOR THE STEWED APRICOTS

50 ml Water

60 g Sugar

1 Lemon(s), squeezed

500 g Apricots, cut into segments

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the pancake, whisk QimiQ Classic smooth.
3. Add the quark, milk, egg yolks, butter and raisins and mix well.
4. Whisk the egg whites stiff. Fold alternately with the flour into the pancake mixture.
5. Line a baking sheet with baking paper. Pour the pancake mixture onto the baking paper and bake for approx. 30 minutes, or until golden brown.
6. Allow to cool a little and chop into thick strips.
7. For the stewed apricots, bring the water, sugar and lemon juice to the boil. Add the apricots, and cook until tender, stirring constantly.