



BAKED VEGETABLE PANCAKES



QimiQ BENEFITS

- Firmer and more stable fillings
- Enhances the natural taste of added ingredients
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PANCAKES

500 ml	Milk
4	Egg(s)
300 g	Flour, coarse grain
	Salt
	Ground nutmeg
2 tsp	Flat-leaf parsley, finely chopped
	Butter, to fry

FOR THE FILLING AND TOPPING

250 g	QimiQ Classic, unchilled
900 g	Seasonal mixed vegetables
500 g	Low fat quark [cream cheese]
6	Egg yolk(s)
	Salt and pepper
	Ground nutmeg
2 tbsp	Flat-leaf parsley
6	Egg white(s)
	Butter, for the baking tin

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Whisk the milk, eggs, flour, salt, nutmeg and parsley together. Allow to rest and use to make 4 pancakes.
3. Cook the vegetables until firm to the bite, drain and put to one side.
4. Whisk the unchilled QimiQ Classic smooth. Add the quark, egg yolk, seasoning and parsley and mix well.
5. Whisk the egg whites stiff. Fold with the vegetables into the QimiQ mixture.
6. Use two thirds of the vegetable mixture to fill the pancakes. Roll up, halve and arrange in a greased oven-proof dish. Cover with the remaining vegetable mixture and bake for approx. 25 minutes.