



PANCAKE AND STRAWBERRY QUARK SANDWICH



QimiQ BENEFITS

- Cream can be served immediately
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE STRAWBERRY QUARK

125 g QimiQ Classic, unchilled

100 g Strawberries, pureed

1 tbsp Lemon juice

3 tbsp Sugar

250 g Quark 20 % fat

60 Whipping cream 36 % fat

100 g Strawberries, diced

FOR THE PANCAKES

250 g QimiQ Cream Base

60 g Flour, plain

0.5 package Baking powder

2 tbsp Sugar

1 pinch(es) Salt

3 Egg(s)

Vegetable oil, to fry

METHOD

1. For the strawberry quark: whisk the unchilled QimiQ Classic smooth. Add the strawberry puree, lemon juice, sugar and quark and mix well. Fold in the whipped cream.
2. For the pancakes: whisk the QimiQ Sauce Base with sugar, salt, flour and baking powder smooth. Add the eggs and mix well.
3. Make the pancakes and allow to cool.
4. Serve the pancakes sandwiched together with the strawberry quark.