



QUARK SCHMARREN (LIGHT FLUFFY SHREDDED PANCAKE)



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy - only 2 preparation steps
- Quick and easy preparation



10



easy

Tips

Serve with plum compote.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

250 g Quark 20 % fat

5 Egg yolk(s)

80 g Flour

80 g Butter, melted

5 Egg white(s)

80 g Sugar

Powdered sugar, to dust

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Cream Base with the quark, egg yolks, flour and melted butter until smooth.
3. Whisk the egg whites with the sugar until fluffy and fold into the QimiQ mixture.
4. Fill into a greased baking dish and bake in the preheated oven for approx. 20 minutes.
5. Tear the quark schmarren into pieces. Dust with icing sugar and serve.