



SPEKULATIUS "KAISERSCHMARREN" WITH MARSALA PARFAIT AND PLUM RAGOUT



QimiQ BENEFITS

- Fluffy and moist consistency
- Enhances the natural taste of added ingredients
- Deep freeze stable



INGREDIENTS FOR 10 PORTIONS

FOR THE MARSALA PARFAIT

300 g	QimiQ Whip Pastry Cream, chilled
100 g	Mascarpone
2	Egg(s)
1	Egg yolk(s)
70 g	Sugar
2 g	Vanilla sugar
120 ml	Marsala wine, reduced by half
0.5	Orange(s), finely grated zest

FOR THE PLUM RAGOUT

300 g	Plums, cut into segments
45 g	Preserving sugar
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest

1 small pinch(es) Cinnamon, ground

FOR THE SPEKULATIUS "KAISERSCHMARREN" (CHOPPED PANCAKE)

250 g	QimiQ Cream Base
2	Egg(s)
2	Egg yolk(s)
60 g	Cake flour
2 g	Vanilla sugar
0.5 g	Spekulatius spice
2	Egg white(s)
35 g	Sugar
1 pinch(es)	Salt
60 g	Butter
	Sugar, to caramelize

METHOD

1. For the marsala parfait: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
2. Fill into moulds and deep freeze.
3. For the plum ragout: blend 100 g of the plums with an immersion blender until smooth. Add the remaining ingredients and bring to the boil.
4. Preheat the oven to 180 °C (air circulation).
5. For the spekulatius "Kaiserschmarren": whisk the QimiQ Cream Base with the eggs and egg yolks until smooth. Add the flour, vanilla sugar and spekulatius spice and mix well.
6. Whisk the egg whites with the sugar and salt until stiff and fold into the mixture.
7. Melt half of the butter in a pan. Add the dough and allow to brown lightly. Bake in the preheated oven for approx. 2-3 minutes.

8. Turn the "Kaiserschmarren" over and lightly brown on the other side. Tear into pieces and add the remaining butter. Sprinkle with some sugar and allow to caramelize in the oven.
9. Serve the spekulatius "Kaiserschmarren" with the marsala parfait and the plum ragout.