



# LEMON "KAISERSCHMARREN" WITH SPEKULATIUS ICE CREAM 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 SPEKULATIUS ICE CREAM

**140 g** QimiQ Whip Pastry Cream

**140 g** Pasteurized egg yolks

**450 ml** Whipping cream 36 % fat

**350 ml** Milk

**80 g** Preserving sugar

**100 g** Spekulatius spiced cookies

**10 ml** Lime juice

### 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 LEMON "KAISERSCHMARREN" (CHOPPED PANCAKE)

**250 g** QimiQ Cream Base

**3** Egg(s)

**2** Egg yolk(s)

**85 g** Cake flour

**2 g** Vanilla sugar

**1** Lemon(s), juice and finely grated zest

**2** Egg white(s)

**35 g** Sugar

**1 pinch(es)** Salt

**60 g** Butter

Sugar, to caramelize

## METHOD

1. For the spekulatius ice cream: mix the ingredients together well and fill into a Pacojet beaker. Freeze at -23 °C for approx. 24 hours. Pacotise.
2. 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.
3. Preheat the oven to 180 °C (air circulation).
4. For the lemon "Kaiserschmarren": whisk the QimiQ Sauce Base with the eggs and egg yolks until smooth. Add the flour, vanilla sugar, lemon juice and lemon zest and mix well.
5. Whisk the egg whites with the sugar and salt until stiff and fold into the mixture.
6. 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.
7. 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.
8. Serve the lemon "Kaiserschmarren" with the spekulatius ice cream and the plum ragout.