



QUARK SCHMARREN (LIGHT FLUFFY SHREDDED PANCAKE)



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Does not dry for a long time and stays juicy
- Perfect for advancing (freezing) and regenerating later



10



easy

INGREDIENTS FOR 2 PORTIONS

125 g QimiQ Cream Base

135 g Quark 20 % fat

5 Egg yolk(s)

80 g Flour

20 g Vanilla sugar

1 Lemon peel, Juice and zest

5 Egg white(s)

80 g Sugar

1 pinch(es) Salt

80 g Butter, to caramelize

60 g Sugar, to caramelize

METHOD

1. Preheat the oven to 220 °C (air circulation).
2. Mix the QimiQ Sauce Base, quark, egg yolks, flour, vanilla sugar and lemon peel.
3. Whisk the egg whites with sugar and salt until stiff.
4. Fold in stiff egg whites into the quark mixture.
5. Lightly fry the quark schmarren in buttered pan until golden brown and bake in the preheated oven at 220 °C for approx. 6 minutes.
6. Flip the mixture and bake for another 4 minutes.
7. Using two forks break the schmarrn into small pieces. Sprinkle with sugar and drizzle the remaining butter and caramelize in the oven.
8. Dust with icing sugar and serve.
9. **Tip:** Can be regenerated in oven at 160 °C.