



COOL SPELLED CREPES WITH RHUBARB WHIP, RASPBERRIES AND STRAWBERRIES FROM ANDREAS KAIBLINGER



QimiQ BENEFITS

- Einfache und schnelle Zubereitung
- Gelingsicheres echtes Sahneprodukt, nicht überschlagbar



30



easy

INGREDIENTS FOR 4 PORTION

250 ml Milk

3 Egg(s)

70 g Spelt flour

Agave syrup

RHUBARB WHIP

300 g Rhubarb, fresh

1 Lemon(s), juice only

Pulp from 1 vanilla pod

100 ml Agave syrup

250 g QimiQ Whip Pastry Cream

DECORATION

Strawberries

Agave syrup

Heavy sour cream

Pulp from 1 vanilla pod

Raspberries

Mint

METHOD

1. Mix the ingredients for the crepes, stir until smooth and fry in a pan (small portions).
2. Cook, mix and strain all the ingredients for the rhubarb whip (except QimiQ Whip). Whip up the QimiQ Whip, mix with the rhubarb pulp and spread on the spelled crepes.
3. To garnish, cut the strawberries and sweeten with a little agave syrup, then mix the sour cream with the scraped vanilla pod and serve on the plate together with the fresh berries and mint.