



# APPLE PANCAKES



## QimiQ BENEFITS

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medium

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>100 ml</b>	Apple juice
<b>4 piece(s)</b>	Egg yolk(s)
<b>200</b>	Flour
<b>1 tsp</b>	Cinnamon
<b>1 tsp</b>	Kosher salt
<b>1 tbsp</b>	Lemon zest, fresh
<b>4 piece(s)</b>	Egg white(s)
<b>75 g</b>	Granulated sugar
<b>550 g</b>	Granny Smith apple(s), finely diced
<b>400 g</b>	White bread , diced
<b>110 g</b>	Powdered sugar

## METHOD

1. In a bowl mix the QimiQ Cream Base with the egg yolks, cinnamon, salt and lemon zest.
2. Beat the egg whites with the sugar to stiff peaks.
3. Fold the egg whites, apples and bread into the QimiQ mixture and allow to rest in the fridge for 30 minutes.
4. Portion the dough into thin patties and bake in the oven at 180 °C until golden brown.
5. Dust with icing sugar and serve.