



PANCAKE AND STRAWBERRY QUARK SANDWICH



QimiQ BENEFITS

- Cream can be served immediately
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE STRAWBERRY QUARK

125 g QimiQ Classic, room temperature

100 g Strawberries, pureed

1 tbsp Lemon juice

3 tbsp Sugar

250 g Quark 20 % fat

60 Whipping cream 36% fat

100 g Strawberries, diced

FOR THE PANCAKES

3 Egg yolk(s)

100 ml Milk

1 pinch(es) Salt

2 tbsp Sugar

1 package Vanilla sugar

100 g AP Flour

3 Egg white(s)

Vegetable oil, to fry

METHOD

1. For the strawberry quark: whisk the unchilled QimiQ Classic smooth. Add the strawberry puree, lemon juice, sugar and quark and mix well. Fold in the whipped cream and diced strawberries.
2. For the pancakes, whisk the egg yolks, milk, salt, sugar and vanilla sugar together. Sift the flour into the mixture and mix well. Whisk the egg whites stiff and fold into the mixture.
3. Make the pancakes and allow to cool.
4. Serve the pancakes sandwiched together with the strawberry quark.