



EBLY TENDER WHEAT SCHMARREN

QimiQ **BENEFITS**



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic
250 ml	Milk
2 sachet(s)	Vanilla sugar
pinch(es)	Salt
125 g	Ebly Tender Wheat
4	Egg yolk(s)
125 g	Low fat quark [cream cheese]
1	Apple, finely diced
4	Egg white(s)
60 g	Sugar
90 g	AP Flour
20 g	Butter

METHOD

1. Bring the QimiQ Classic, milk, vanilla sugar and salt to a boil.
2. Stir in the Ebly Tender Wheat and continue to cook at low heat, stirring constantly, until the liquid is absorbed and the Ebly Tender Wheat is soft. Put to one side and allow to cool.
3. Add the egg yolk and quark and mix well. Fold in the diced apple.
4. Whisk the egg white and sugar until stiff and fold into the Ebly Tender Wheat mixture with the flour.
5. Melt the butter in deep frying pan, add the Ebly Tender Wheat mixture and fry over moderate temperature. Divide the mixture into 4, turn over and continue to fry until done. Tear into bite-sized pieces with two forks and serve hot dusted with icing sugar.