



# BAKED VEGETABLE PANCAKES



## QimiQ BENEFITS

- Bake stable
- Quick and simple preparation
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PANCAKES

- 250 ml** Milk
- 2** Egg(s)
- 150 g** AP Flour, coarse grain
- Salt
- Nutmeg
- 1 tsp** Parsley, finely chopped
- Butter, to fry

### FOR THE FILLING AND TOPPING

- 250 g** QimiQ Sauce Base
- 450 g** Seasonal mixed vegetables
- 250 g** Low fat quark [cream cheese]
- 3** Egg yolk(s)
- Salt and pepper
- Nutmeg
- 1 tbsp** Parsley
- 3** Egg white(s)
- Butter, for the baking tin

## METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Whisk the milk, eggs, flour, salt, nutmeg and parsley together. Allow to rest and use to make 4 pancakes.
3. Cook the vegetables until firm to the bite, drain and put to one side.
4. Add the quark, egg yolks, seasoning and parsley to the QimiQ Sauce Base and mix well.
5. Whisk the egg whites stiff. Fold with the vegetables into the QimiQ Sauce Base mixture.
6. Use two thirds of the vegetable mixture to fill the pancakes. Roll up, halve and arrange in a greased oven-proof dish. Cover with the remaining vegetable mixture and bake for approx. 25 minutes.