



# VANILLA KAISERSCHMARRN



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Longer presentation times possible under proper refrigeration



15



easy

## INGREDIENTS FOR 5 PORTIONS

<b>100 g</b>	QimiQ Classic Vanilla
<b>260 ml</b>	Milk
<b>4</b>	Egg(s)
<b>40 g</b>	Sugar
<b>140 g</b>	AP Flour
<b>1 small pinch(es)</b>	Salt
<b>1 tbsp</b>	Butter
<b>1 tbsp</b>	Raisins
	Sugar, to caramelize
	Powdered sugar, to dust

## METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth and knead with the milk, eggs, sugar, flour and salt together to form a smooth batter.
2. Melt the butter in a frying pan. Pour the batter into the pan, sprinkle with raisins. Cook until golden brown, flip and cook until set on the other side.
3. Using a spatula or two forks, tear the kaiserschmarrn into bite-size pieces. Sprinkle with sugar and continue cooking until the sugar has caramelized.
4. Dust with icing sugar and serve with apple sauce.