



# BLUE CHEESE KAISERSCHMARRN WITH BALSAMIC PLUMS



## QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Quick and simple preparation



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE BLUE CHEESE KAISERSCHMARREN

<b>250 g</b>	QimiQ Sauce Base
<b>100 g</b>	Low fat quark [cream cheese]
<b>6</b>	Egg yolk(s)
<b>80 ml</b>	Milk
	Salt
	Black pepper, freshly ground
	Nutmeg, ground
<b>6</b>	Egg white(s)
<b>80 g</b>	AP Flour
<b>120 g</b>	Butter
<b>120 g</b>	Blue cheese

### FOR THE BALSAMIC PLUMS

<b>180</b>	Sugar
<b>225 ml</b>	Balsamic vinegar, aged 8 years
<b>125 ml</b>	Red wine
<b>2 small pinch(es)</b>	Cinnamon, ground
<b>1 small pinch(es)</b>	Cloves, ground
<b>250 g</b>	Plums, diced
<b>500 g</b>	Plums, cut into segments

## METHOD

1. For the blue cheese "Kaiserschmarren": mix the QimiQ Sauce Base together well with the quark, egg yolks, milk and spices.
2. Beat the egg whites until stiff and fold together with the flour into the mixture.
3. Heat the butter in a pan, and pour the dough in. Crumble the blue cheese and spread over the dough.
4. Place the pan with the dough in a preheated oven at 350 °F (air circulation) and bake for approx. 15-20 minutes until golden brown.
5. Remove from the oven. Using a spatula or two forks, tear the kaiserschmarren into bite-size pieces.
6. For the Balsamic plums: place the sugar, Balsamic vinegar, red wine, cloves, cinnamon and diced plums into a cooking pot and bring to the boil. Cook for approx. 20 minutes. Blend with an immersion mixer and strain through a sieve.
7. Bring the mixture to the boil. Add the remaining plums and bring to the boil again briefly. Remove from heat and allow to stand.
8. Arrange the blue cheese "Kaiserschmarren" on plates and serve garnished with the Balsamic plums.