



# PANCAKE AND STRAWBERRY QUARK SANDWICH



## QimiQ BENEFITS

- Cream can be served immediately
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Light and fluffy consistency



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

**250 g** QimiQ Sauce Base

**60 g** AP Flour, plain

**0.5 package** Baking powder

**2 tbsp** Sugar

**1 pinch(es)** Salt

**3** Egg(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.
2. For the pancakes: whisk the QimiQ Sauce Base with sugar, salt, flour and baking powder smooth. Add the eggs and mix well.
3. Make the pancakes and allow to cool.
4. Serve the pancakes sandwiched together with the strawberry quark.