



# QUARK SCHMARREN (LIGHT FLUFFY SHREDDED PANCAKE)



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy - only 2 preparation steps
- Quick and easy preparation



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easy

## Tips

Serve with plum compote.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**250 g** Quark 20 % fat

**5** Egg yolk(s)

**80 g** AP Flour

**80 g** Butter, melted

**5** Egg white(s)

**80 g** Sugar

Powdered sugar, to dust

## METHOD

1. Preheat the oven to 350 °F (air circulation).
2. Mix the QimiQ Sauce Base with the quark, egg yolks, flour and melted butter until smooth.
3. Whisk the egg whites with the sugar until fluffy and fold into the QimiQ mixture.
4. Fill into a greased baking dish and bake in the preheated oven for approx. 20 minutes.
5. Tear the quark schmarren into pieces. Dust with icing sugar and serve.