



LEMON "KAISERSCHMARREN" WITH SPEKULATIUS ICE CREAM AND PLUM RAGOUT



QimiQ BENEFITS

- Fluffy and moist consistency
- Enhances the natural taste of added ingredients
- Deep freeze stable



INGREDIENTS FOR 10 PORTIONS

FOR THE SPEKULATIUS ICE CREAM

140 g	QimiQ Whip
140 g	Pasteurised egg yolk
450 ml	Whipping cream 36% fat
350 ml	Milk
80 g	Preserving sugar
100 g	Spekulatius spiced cookies
10 ml	Lime juice

FOR THE PLUM RAGOUT

300 g	Plums, cut into segments
45 g	Preserving sugar
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest

1 small pinch(es) Cinnamon, ground

FOR THE LEMON "KAISERSCHMARREN" (CHOPPED PANCAKE)

250 g	QimiQ Sauce Base
3	Egg(s)
2	Egg yolk(s)
85 g	Cake flour
2 g	Vanilla sugar
1	Lemon(s), juice and finely grated zest
2	Egg white(s)
35 g	Sugar
1 pinch(es)	Salt
60 g	Butter
	Sugar, to caramelize

METHOD

1. For the spekulatius ice cream: mix the ingredients together well and fill into a Pacojet beaker. Freeze at -9 °F for approx. 24 hours. Pacotise.
2. For the plum ragout: blend 100 g of the plums with an immersion blender until smooth. Add the remaining ingredients and bring to the boil.
3. Preheat the oven to 350 °F (air circulation).
4. For the lemon "Kaiserschmarren": whisk the QimiQ Sauce Base with the eggs and egg yolks until smooth. Add the flour, vanilla sugar, lemon juice and lemon zest and mix well.
5. Whisk the egg whites with the sugar and salt until stiff and fold into the mixture.
6. Melt half of the butter in a pan. Add the dough and allow to brown lightly. Bake in the preheated oven for approx. 2-3 minutes.
7. Turn the "Kaiserschmarren" over and lightly brown on the other side. Tear into pieces and add the remaining butter. Sprinkle with some sugar and allow to caramelize in the oven.
8. Serve the lemon "Kaiserschmarren" with the spekulatius ice cream and the plum ragout.