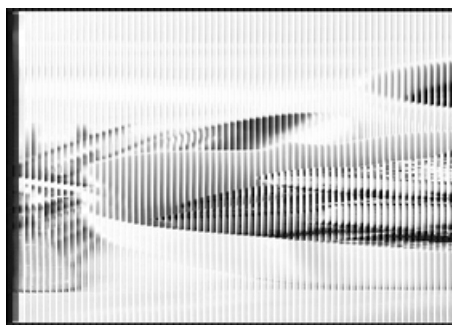




QUARK SCHMARREN (THICK CHOPPED PANCAKE) WITH STEWED APRICOTS



QimiQ BENEFITS

- Pure indulgence with less fat
- Baked goods remain moist for longer



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SCHMARREN

500 g QimiQ Classic, room temperature

500 g Quark 20 % fat

300 ml Milk

6 Egg yolk(s)

80 g Butter, melted

80 g Raisins

10 Egg white(s)

250 g Sugar

200 g AP Flour, plain

FOR THE STEWED APRICOTS

100 ml Water

120 g Sugar

100 ml Lemon juice

1 kg Apricots, cut into segments

METHOD

1. Preheat the Convotherm to 360° F with convection.
2. For the Schmarren, whisk QimiQ smooth.
3. Add the quark, milk, egg yolks, butter and raisins and mix well.
4. Whisk the egg whites stiff. Fold alternately with the flour into the Schmarren mixture.
5. Pour the Schmarren mixture onto a baking tray lined with baking paper and bake in the preheated Convotherm with reduced fan speed for approx. 10 minutes, or until golden brown.
6. Allow to cool a little and chop into thick strips.
7. For the apricot stew, bring the water, sugar and lemon juice to the boil. Add the apricots, and cook until tender, stirring constantly.