Kaiserschmarrn with sauerkraut and smoked bacon cubes



Ingredients

10

- 10 eggs
- 12 g Bresc Smoked garlic puree
- 12 dl milk
- 500 g sauerkraut (sliced)
- 375 g flour
- 375 g smoked bacon
- 250 g crème fraîche
- 125 g apple (brunoise)
- 75 g raisins
- 12 g Bresc Thai red curry
- salt and pepper

Used Bresc products



Bresc Smoked garlic puree 325g



Bresc Thai red curry 450g

Preparation method

Separate the eggs and store the egg whites in the fridge until needed. Whisk the yolks lightly with the milk and garlic. Sieve the flour into a bowl and pour on the yolk-milk mixture while stirring. Stir until the batter is smooth, then leave to rest. Whisk the egg whites until stiff with a pinch of salt, then stir it into the batter with a spatula. Divide the batter evenly over 2 pans, then spoon the sauerkraut, apple and raisins on top. Cook for about 4 minutes until the bottoms of the pancakes are firm. Next, tear the pancakes apart into irregular pieces using 2 spatulas. Turn the pieces over and cook them. Mix the crème fraîche with the curry, season with salt and pepper. Spoon the kaiserschmarrn onto a disposable plate and serve with the crispy-fried bacon cubes and curry cream.

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