

## 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.