

Pancake with peach compot and sauer cream

Cuisine: **English**
Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: 205 °C

1

Hot air

100 %

Termination by time

00:05 hh:mm

190 °C

90 %

Ingredients - number of portions - 10		
Name	Value	Unit
milk 3.5%	375	ml
plain wheat flour	250	g
powdered sugar	30	g
chicken eggs	1	pcs
fresh yeast	12	g
lemon peel	5	g
thick cream 18% fat	10	g
fresh peach	3	pcs
maple sirup	100	ml

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	104.4 kJ
Carbohydrate	21.5 g
Fat	0.7 g
Protein	2.8 g
Water	0 g

Directions

Mix all ingredients together and leave to proof in the fridge overnight.

Next day, take out from the fridge 40 minutes before frying.

Set the Retigo combi oven on hot air mode, 190°C, 5 minutes, fan speed 90%.

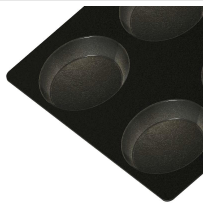
Grease the Retigo snack and put the pancake mix into the individual moulds.

After the preheating instert the GN container into the the oven. After 4 minutes, turn the pancakes over and close the door.

For the peach compot, make the caramel from the maple sirup, add the peaches cut into the small cube shapes, add star anise and carefully stir few times untill the peaches release the juice and become softer.

Plate the pancake on the plate, put the compot over garnish with quenelle of sauer cream and few drops of maple sirup.

Recommended accessories



Vision Snack