

Pancakes with rum espuma and fresh fruit

Cuisine: **Czech**Food category: **Desserts**Author: **Vlastimil Jaša**Company: **Retigo**

Program steps

Preheating: **190 °C**

1	Hot air	100 %	Termination by time	00:06 hh:mm	175 °C	100 %	
---	---------	-------	---------------------	----------------	--------	-------	--

Ingredients - number of portions - 10

Name	Value	Unit
plain wheat flour	0.5	kg
milk 3.5%	0.5	l
sparkling water	0.5	l
chicken eggs	4	pcs
baking powder	1	pcs
powdered sugar	0.05	kg
cinnamon	0	kg
strawberries	0.25	kg
water	0.1	l
rum	0.1	l
vanilla bean	1	pcs
whipped cream 33%	0.7	l
gelatin	0.01	kg

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	209.3 kJ
Carbohydrate	42.9 g
Fat	1.1 g
Protein	6.5 g
Water	0 g

Directions

We whisk the yolks with sugar, milk, sparkling water, and flour mixed with baking powder. We incorporate the beaten egg whites and let it rise at room temperature.

In a greased Vision Snack dish, we pour in the pancake batter. In the combi steamer, we select the "Pancakes" program, let it preheat, and place it in the combi steamer.

Espuma - in a pot with water, rum, and a split vanilla pod, we prepare a reduction.

Through a fine sieve into the chilled and strained reduction, we add cream and gelatin. We pour it into the Espuma Whipp, whisk it, and put it in the fridge to set for at least 2 hours.

We serve the pancakes decorated with rum espuma, fruit of choice, and a mint leaf.



Vision Snack