


Fritters with rum foam 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

Beat the yolks with sugar, milk, mineral water and flour mixed with baking powder. Mix in the whipped snow from the egg whites and at room temperature let rise to temperature.

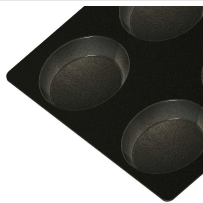
We put the pancake dough on the greased Vision Snack gastro container. In the combi oven, select the "Fries" program, let it preheat and put it in the combi oven.

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

Pour the cream through a fine sieve into the cooled and strained reduction and add the gelatin. Pour into the Espuma Whippa, whisk and leave in the fridge for at least 2 hours.

We serve fritters decorated with rum espuma, fruit to taste and a leaf mint.

Recommended accessories



Vision Snack