

sugared pancake with raisins

Cuisine: **German**
Food category: **Desserts**



Author: **Retigo Team Deutschland**
Company: **RETIGO Deutschland GmbH**



Program steps

Preheating: 185 °C

1

 Hot air

 100 %

 Termination by time

 00:14 hh:mm

 185 °C

 80 %



Ingredients - number of portions - 2		
Name	Value	Unit
plain wheat flour	125	g
milk 3.5%	0.25	l
vanilla sugar	1	pcs
salt	1	pcs
egg yolks	4	pcs
egg whites	4	pcs
brown sugar	50	g
raisins	25	g

Name	Value	Unit
butter soft	50	g
brown sugar	30	g

Nutrition and allergens	
Allergens: 1, 7, A Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Selenium, Zn Vitamins: A, B, B12, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	605.5 kJ
Carbohydrate	93.5 g
Fat	22.1 g
Protein	7.4 g
Water	0 g

Directions

Preparation:
Beat the egg whites with sugar until soft peak.
In another bowl, stir the flour, milk, vanilla sugar, salt and yolk until smooth.
Then slowly fold the egg whites into the mixture.

Spread butter on an AMT GN 1/2 65mm insert and pour in the batter. Scatter the raisins on top.

Banquet:
Bake the batter at 185 degrees in the preheated RETIGO VISION in the hot air for about 14 minutes and immediately tear it up and serve.
Keep warm in the chafing dish for a maximum of 30 minutes with the same quality.

Production with subsequent shock freezing:

Bake the batter at 185 degrees in the preheated Retigo Vision for about 12 minutes. Tear while hot and spread onto flat trays and flash freeze at -38 degrees.
Store the frosted mixture in the freezer and regenerate in portions.

Regenerate:
Banquet:
Spread AMT 65mm inserts with plenty of butter and sprinkle with sugar. Pour in frosted batter to a maximum depth of 3 cm and regenerate at 135 degrees and 35% combination steam for 3-4 minutes (depending on thickness).
A la carte in the serving pan:
Briefly melt butter and sugar in a pan. Put the batter in the pan and regenerate at 135 degrees and 35% combination steam for about 3 minutes.

A la carte on the plate:

Arrange the pancakes on a plate and sprinkle with a flake of butter and sugar. Regenerate at 135 degrees and 30% combination steam for approx. 3:30 minutes.

Recommended accessories



Vision Pan