

# Chopped pancakes with raisins ("Kaiserschmarrn")

level 

 4

 30 min



## Ingredients

400 ml	Fresubin 2 kcal DRINK Vanilla
100 ml	full-fat milk (3.5% fat)
4	eggs
250 g	sieved flour
100 g	raisins
	salt, oil
	icing sugar

## Nutritional information per serving:

Energy .....	590 kcal
Protein .....	25.2 g
Fat .....	15.0 g
Carbohydrate .....	87.0 g
Fibre .....	3.8 g



## Alternative products:

Fresubin<sup>®</sup> Original DRINK  
Fresubin<sup>®</sup> Energy/Fibre DRINK  
Fresubin<sup>®</sup> Protein Energy DRINK  
Frebini<sup>®</sup> Energy Fibre DRINK

## Preparation

Separate the egg yolk and egg white. Whisk the yolks together with Fresubin 2 kcal DRINK Vanilla, milk and a pinch of salt. Stir in sieved flour slowly. Whisk the egg whites until stiff and fold into the batter.

Heat some oil in a frying pan, pour the required amount of batter into the pan portion-wise and let it simmer on a medium heat.

Sprinkle raisins over the batter and let them sink in. Turn the batter over and when it is no longer liquid take two forks and separate the pancake into small pieces.

Let the batter cook for a short while and then serve on warm plates.

Sprinkle with icing sugar and decorate with roasted almonds, if desired.

### TIP:

Enjoy the chopped pancake with vanilla custard, apple purée or fresh fruits.