Vegan Kaiserschmarrn with apple sauce

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	40 Mins
Portions	4

Fluffy, light and vegan, served with fruity apple sauce, the Kaiserschmarrn is a delight as a dessert or a sweet supper.

Rum raisins

50 ml light rum

2 tbsp raisins or sultanas

Apple sauce

2 tart apples, (e.g. Boskop), peeled, in small pieces

50 ml apple juice

30 ml white wine

2 tbsp sugar

1 tbsp lemon juice

Dough

150 g white flour

25 g sugar

1 tsp baking powder

½ packet egg replacer, (approx. 7 g)

1 pinch turmeric

1 lemon, a little grated zest

½ vanilla pod, seeds scraped out

250 ml almond or oat drink

1 tsp apple cider vinegar

50 g aquafaba

10 g icing sugar

½ packet whipping cream stabiliser, (approx. 4 g)

25 ml sparkling water

Kaiserschmarrn

2 tbsp margarine

1 tbsp sugar or icing sugar

Rum raisins

Place the rum and raisins in a small bowl, cover, and leave to marinate for at least one hour or overnight.

Apple sauce

Place the apples and all the remaining ingredients in a pan, cover, and bring to the boil over medium to high heat (level 7-8). Reduce the heat to low (level 2-4) and simmer for approximately 15 minutes. Blend the apple mixture into a smooth applesauce using a hand blender, then allow it to cool, covered.

Dough

Mix flour, sugar, baking powder, and egg substitute in a bowl. Add lemon zest, vanilla seeds, almond drink and apple cider vinegar, then whisk into a smooth batter. Whip the aquafaba with the hand mixer until frothy. Mix icing sugar and whipping cream stabiliser, gradually add to the aquafaba, and continue whipping until the mixture forms peaks. Add sparkling water to the dough and mix carefully. Carefully fold the aquafaba foam into the batter.

Kaiserschmarrn

Heat half of the margarine in a non-stick frying pan over medium to high heat (level 7). Add Kaiserschmarrn batter, cook for about 2 minutes. Distribute the drained rum raisins evenly over the dough and continue baking for about 5 minutes, until the dough is golden brown and pulling away from the base of the pan. Turn the dough carefully and bake for approximately 7 minutes until done. With two spatulas, tear the Kaiserschmarrn in the pan into bite-sized pieces. Add the remaining margarine and let it melt. Sprinkle with sugar and caramelise, turning frequently. Serve the Kaiserschmarrn with the apple sauce.

Tips

Always use wooden or heat-resistant plastic or silicon spatulas with non-stick frying pans.

Accessories

non-stick frying pan (approx. 28 cm ø)

Pan with lid (approx. 16 cm ø)

Additional information

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