Cholermüs with redcurrant compote

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	15 Mins
Portions	4
Appliance	Combair V2000 from 2021

The traditional Cholermüs from the canton of Obwalden is reminiscent of Kaiserschmarren: a delicate batter, cooked in a pan and then torn into pieces. Served with redcurrant compote, it creates a dish with balanced sweetness and a pleasant tang.

Redcurrant compote

400 g redcurrants, stalks removed

75 g sugar

1 tsp vanilla sugar

Cholermüs

400 g flour

½ tsp salt

4 egg yolks

250 ml cream

200 ml milk

4 egg whites

1 pinch of salt

30 g sugar

clarified butter, for baking

icing sugar, for dusting

Redcurrant compote

Mix redcurrants, sugar and vanilla sugar in a pan, and leave briefly until the berries release some juice. Bring to the boil over medium to high heat (level 6-7), then reduce to a low heat (level 2-3). Simmer the compote for approximately 3 minutes. Remove the pan from the hob and allow to cool slightly.

Cholermüs

Place the flour and salt in a bowl. Whisk together the egg yolks, cream and milk, then add to the flour, and mix into a smooth batter. Whip the egg whites and salt using a hand mixer until stiff. Add the sugar and mix in. Carefully fold the whipped egg whites into the batter. Preheat the cooking space with hot air to 60 °C. Heat a little clarified butter in a non-stick frying pan over medium to high heat (level 6-7). Add half of the batter and cook for approximately 6 minutes until the underside is golden brown and releases from the base of the pan. Turn and cook for a further 2 minutes. Using two spatulas, tear the Cholermüs into bite-sized pieces and cook for approximately 3 minutes, turning frequently, until done. Keep warm in the preheated cooking space and repeat with the remaining batter. Arrange the Cholermüs on plates and dust with icing sugar. Serve with redcurrant compote.

(Pre-)heat cooking space to 60 °C with Hot air

Preheating completed. Insert cookware.

Hot air 60 °C for 20 Mins

Tips

Other fruits (e.g. apricots, tart apples, plums or frozen fruits) can also be used for the compote. Cholermüs can be served as a dessert or a sweet evening meal.

Accessories

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

Saucepan (approx. 16 cm ø)

Additional information

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