



Culinary Masterclass

Grand Copthorne Waterfront Hotel Singapore

Presented by:

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St. Hubertus, Italy

Liwanzen with Ricotta Cheese Ice Cream Sour Cream Foam and Californian Raisins



Serves 4

INGREDIENTS

Liwanzen (German pancake)

190ml	milk
18g	powdered yeast
1	whole egg, yolk and white separated
140g	wheat flour
20g	unsalted butter, melted
20g	sugar
	A knob of butter, for pan-frying

Stuffing

250g	ricotta cheese
50g	icing sugar
80g	sour cream
100ml	white wine
1	lemon zest
1	vanilla pod, split and seeds extracted
80g	prune jam

Ricotta Cheese Ice Cream

125ml	milk
2	egg whites
125ml	fresh cream
100g	sugar
10g	vanilla seeds
120g	ricotta cheese
60g	sour cream
	Rum, to taste

Sour Cream Foam

120g	sour cream
1	lemon, for juice
30g	icing sugar
30ml	milk

Garnish

Californian raisins

Method:

- For the Liwanzen:** Warm the milk in a saucepan and stir in the yeast and egg yolk. Sieve in the flour and add the melted butter, stirring well to combine. Pour the batter into a bowl to cool, then cover the bowl with cling film and chill it for 1 hour. Beat the egg white with sugar until stiff and stir into the chilled batter. Then pour a small amount of batter into a non-stick frying pan and pan-fry with some butter until golden brown.
- For the Stuffing:** Blend all ingredients except prune jam into a smooth paste and place in the refrigerator for about 1 hour to infuse the flavours. Then alternate the liwanzen with the stuffing and the prune jam.

3. **For the Ricotta Cheese Ice Cream:** Beat the milk with the egg whites, then mix together with the cream, sugar and vanilla seeds. Warm in a baine marie to 80°C. Mix the ricotta cheese and sour cream until smooth, then add to the milk mixture. Add rum to taste, then pour into an ice cream machine and churn.
4. **For the Sour Cream Foam:** Season the sour cream with lemon juice and sugar, then mix in the milk and blend with a hand blender just before serving.