



Silvio Germann

# Sour cream 'tatsch' with marinated raspberries

Serves 6

## Ingredients

### Sour cream 'tatsch'

- 180 g sour cream
- 3 egg yolks
- 1 vanilla pod
- a little salt
- 40 g cornflour
- 3 egg whites
- 60 g sugar
- 10 g butter

### Marinated raspberries

- 10 ml raspberry schnapps
- 10 ml kirsch (or vodka)
- 20 g icing sugar / confectioner's sugar
- 20 g raspberry coulis (ready-bought or home-made, as described)
- 250 g raspberries
- 1 dash of lemon
- a little sugar

## Method

### Sour cream 'tatsch'

Stir the sour cream, egg yolk, vanilla and a pinch of salt together until they form a smooth mixture. Gently beat the sugar into the egg white, slowly stir in the cornflour and then beat until stiff. Carefully fold the egg white mixture into the sour cream mixture. Heat the butter in a pan. Transfer the mixture into the pan and cook briefly until both sides are slightly brown. Then bake in the oven for approx. 15 minutes at 170°C.

### Raspberry coulis

Mix 20 g raspberries, 1 dash of lemon and ½ teaspoon sugar together, puree them and pass through a sieve.

### Marinated raspberries

Place the raspberry schnapps, icing sugar and raspberry coulis in a bowl and stir together. Add fresh raspberries and mix them in gently.

### To serve

Cut the 'tatsch' into approx. 5 cm cubes, spoon the marinated raspberries over them and dust with icing sugar.