



Kaiserschmarren

Ingredients for 2 persons:

160 g flour
 100 g sugar
 1/4 l milk
 4 egg yolks
 4 egg whites
 80 g raisins
 60 g butter
 Grated rind of 1 lemon
 1 pinch of vanilla sugar
 approx. a teaspoon of rum

And this is how it is done:

Stir together the vanilla sugar, grated lemon rind, milk, flour, egg yolks, 50 g sugar and the spices in a bowl.

In a second bowl beat up the egg whites and some sugar until it peaks and then fold it carefully under the mixture.

Then melt half the butter (ca. 30 g) in a pan and pour it in the mixture. Scatter the raisins over the top and bake the entire pancake in the oven at approx. 160°C top heat until the surface is golden. Turn the mixture over in the pan and add the second half of the butter. Briefly place the pan on the cooker at medium heat. Then rapidly cut up the baked pancake into small pieces. With some butter and the remainder of the granulated sugar glaze the Kaiserschmarren in the pan and dribble with rum.

Dish out the Kaiserschmarren onto plates and sprinkle it liberally with powdered sugar. At the Schmelzhof we serve a so-called "plum casserole" with it (you can, for example, also use plum compote, any other compote or applesauce).

We hope you will enjoy it!