

Kaiserschmarrn

A traditional Austrian dessert that brings warmth and comfort to any table. Kaiserschmarrn is a light and fluffy pancake, torn into bite-size pieces. In this recipe, it is paired beautifully with red currant and apple compote.

Kaiserschmarrn

60g egg white
40g sugar
40g egg yolk
200g milk
90g flour
20g sugar
pinch of salt
1 vanilla pod
40g butter

METHOD. Whip the egg white with the sugar (40g). Melt the butter in a big pan and add to the egg yolk mixture. Whip all other ingredients in a separate bowl. Fold in the meringue. Bake on a medium heat for about 10min while separating the dough in pieces.

Compotes

300g frozen red currants
125g sugar
16g pudding powder
18g lemon juice
450g frozen apple
150g frozen pear
QS cinnamon

METHOD. Heat the red currants with the sugar. Mix the pudding powder and lemon juice and add it to the fruit mixture. Boil until it thickens and set aside. Combine the apple, pear and cinnamon to taste and simmer over medium heat. Cover with a lid while cooking. Serve both compotes on the side of the Kaiserschmarrn.

Notes
