



PITZTAL

KAISERSCHMARRN

INGREDIENTS (FOR 2 PERSONS)

3 pcs eggs

90 g flour

175 ml milk

½ pinch salt

½ tbsp sugar

½ lemon (zest grated)

45 g sultanas

½ tbsp butter

½ tbsp sugar to caramelize

PREPARATION KAISERSCHMARRN

Separate the egg yolks from the egg whites.

Place the egg yolks, milk, salt, sugar and grated lemon zest in a bowl and stir until thick.

Now add the flour to the bowl, stirring constantly until a dough is formed - if the dough is too thick you can also add a dash of mineral water and if it is too runny you can also add a little flour.

When the dough has the right consistency you can stir in the sultanas – and if you like it you can also add a dash of rum.

Finally, beat the egg whites in another bowl until stiff and slowly fold into the batter.

Put some butter or a dash of oil in a frying pan and let it get hot.

Pour in the batter and cook over a medium heat (not too hot) the underside of the dough until golden. Then tear the batter into pieces with a spatula or fork and turn it over.

Now carefully stir the kaiserschmarrn pieces again and again and turn them over until all the pieces have a golden yellow colour.

Now add a little sugar to the pancake, stir a few times so that the sugar caramelises and serve – sprinkle with icing sugar if desired.

