

Kaiserschmarren (for 4 person)

Stuffing

- 150 g flour
- 100 ml milk
- 100 ml cream
- 6 yolk of an egg
- ½ vanilla sugar
- 1 teaspoon Rum
- 6 albumin
- 1 pinch salt
- 40 g sugar
- 40 g raisins



Another

- oil to fry
- butter to pivot
- icing sugar to sprinkle

- Dough the flour, cream, yolk of an egg, vanilla sugar and the rum
- Bang light the albumin and salt, than bang with the sugar to snow and put to the mass.
- Heat oil in a pan, put the mass inside, sprinkle with raisins and bake the underside until it is golden, then turnabout.
- Put the pan in the heated oven and bake the pancake by 200°C circa 3-5 minutes. Torn the pancake into pieces with the fork.
- Sprinkle with icing sugar, put butter into and caramelized the sugar on the stove.
- Serve on hot plates, sprinkle again with icing sugar and serve it.

Tip

- You can serve the Kaiserschmarren with cranberry jam or stewed fruit (apples, pears, ...)
- Instead of cream you can also take milk, with the cream the Kaiserschmarren becomes finer.

