



JERNEJ KITCHEN

OVEN-BAKED KAISERSCHMARRN

Oven-Baked Kaiserschmarrn, or Shredded Pancake, is a simple Austrian dessert made in an oven. It's fluffy, delicious, and caramelized outside. So good.

SERVES	2	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	25	MINUTES

OVEN-BAKED KAISERSCHMARRN

- 5 eggs (M), separated
- 3 tbsp sugar
- 1 pinch of salt
- 150 g (1 1/4 cups) all-purpose flour
- 1/2 tsp vanilla paste or extract
- 250 ml (1 cup) milk
- 3 tbsp butter, for kaiserschmarrn
- 2 tsp butter, for caramelizing
- 2 tbsp sugar, for caramelizing

TOOLS AND EQUIPEMENT

- bowl
- electric mixer
- spatula
- oven-safe skillet 28 cm / 11 inch

KAISERSCHMARRN MIXTURE

Separate the egg whites from the egg yolks. Add the egg whites to a small bowl. Add the sugar and a pinch of salt to the egg whites in a bowl. Using an electric mixer, whip the egg whites until almost stiff peaks form. Set aside. Add flour, vanilla, egg yolks, and half of the milk to a separate bowl. Using a whisk, mix to combine, then add the rest of the milk and mix until smooth. Using a spatula, gently fold the egg whites into the egg yolks to get a soft, fluffy mixture. Set a rack in the middle of the oven and preheat it to 200 °C / 390 °F.

OVEN-BAKED KAISERSCHMARRN

Place an oven-safe (28 cm / 11-inch) skillet over medium heat. Add the butter. When it melts, pour in the Kaiserschmarrn mixture. Cook for a minute, then transfer to the preheated oven. Bake for 10 minutes at 200 °C / 390 °F. Then, using a kitchen glove, carefully transfer to the stove. Cut into larger chunks and push to the side of the pan. Add the butter and sugar in the middle. When they both melt, toss the Kaiserschmarrn in the caramel to caramelize and become golden brown. Serve with fruit compote.