



JERNEJ KITCHEN

KAISERSCHMARRN (SHREDDED PANCAKE)

Kaiserschmarrn or shredded pancake is an amazing Austrian dessert recipe, that can be eaten for breakfast or brunch too. Easy and quick to make.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 10 | MINUTES |
| COOK: | 25 | MINUTES |
| TOTAL TIME: | 35 | MINUTES |

KAISERSCHMARRN

2 tbsp butter

180 g all-purpose flour (6.4 oz or 1 1/2 cup)

1/2 tsp baking powder

3 eggs

90 g granulated sugar (3.2 oz or 1/2 cup)

300 g milk (10.6 oz or 1 1/4 cup)

1/2 tsp vanilla essence or vanilla seeds

1 tsp rum (optional)

2 tbsp icing sugar

2 tbsp butter (for cooking)

TOOLS AND EQUIPEMENT

non-stick pan with double bottom (24 cm or 9-inch)

bowl

electric mixer

whisk

spatula

BROWN BUTTER

Place a non-stick pan with a double bottom (24 cm or 9-inch) over medium-high heat. Add the butter and let it melt. As the butter melts, it will begin to foam. Leave it to foam until you can smell a lovely nutty aroma and the butter becomes lightly brown. Remove from the heat and bring to room temperature.

DRY INGREDIENTS AND EGGS

Add all-purpose flour, salt and baking powder to a bowl. Stir to combine. Separate egg whites from the egg yolks. Beat the egg whites with an electric mixer. When the whites start to foam, gradually start adding the sugar and continue to beat until stiff peaks form. Set aside.

KAISERSCHMARRN BATTER

Add two tablespoons of dry ingredients (flour mixture) to the egg yolks in a bowl. Stir with a wooden spoon, to get a nice, glossy paste texture. Add half of the milk and the rest of the flour mixture. Stir with a whisk, make sure to get rid of any lumps. Add the rest of the milk, vanilla, rum (optional) and brown butter (room temperature). Stir to combine. Make sure to get rid of any lumps. Now gently fold in the stiff egg whites, working in batches of three. It's super important to really gently fold in the egg whites so that there aren't any white lumps left.

COOK

Place a non-stick pan with a double bottom (24 cm or 9-inch) over low heat. Add the butter (2 tbsp) and let it melt. Pour the kaiserschmarrn batter into the pan. Cover with a lid and cook for about 15 - 20 minutes on low heat or until nice and golden brown underneath. Using a spatula, divide the shredded

pancakes into quarters and carefully turn the kaiserschmarrn. Cook for another 10 minutes (uncovered).

TEAR AND SERVE

Using a spatula or a fork tear the pancake into bite-sized pieces. Increase the heat, sprinkle with 1 tbsp of icing sugar. Toss the pieces with a spatula and cook for another 2 - 3 minutes until the sugar caramelizes. Serve as soon as possible. Sprinkle with icing sugar and serve with warm fruit jam (our favorite is plum jam) or compote on the side. Enjoy.