



Kirschenmichel

1 Cut rolls/ brioche in several thin slices (about 1cm/ half an inch) and soak in the lukewarm milk for about 20-30 minutes. The milk usually is fully absorbed after 20 minutes.

2 Meanwhile add egg yolks, sugar and (soft) butter to a bowl and beat well until the mix becomes foamy and pale. Preheat oven to 200°C (390°F).

3 Fold in soaked brioche slices with the egg mixture, add chopped hazelnuts and lemon zest. Beat egg whites with a pinch of salt until stiff and fold in as well. Finally add cherries and fill buttered moulds/ ramekins.

4 Add a little extra flake of butter or two on top each ramekin and bake for about 40 minutes until golden/ brown'ish.

5 To serve: We usually have it with cinnamon cherry sauce. Simply add cherry juice and cinnamon sticks (2) to a pot and reduce to about a half volume or even one third.



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Recipe source: inspired by "Semmlauf" from "Ich helf dir kochen", Hedwig Maria Studer, p.310

Prep time: 30min., baking: about 40min.

Ingredients (serves 2-3):

- * 3-4 (depending on size) brioche
- * 200ml lukewarm milk
- * 3 eggs, divided
- * 25g butter (at room temperature)
- * 35g sugar
- * a pinch of salt
- * 20g chopped hazelnuts
- * lemon zest of 1/2 lemon
- * 200g cherries (preserved, pitted)

cherry sauce:

- * 150ml cherry juice
- * optionally cinnamon sticks for the cherry sauce
- * extra butter for ramekins
- *
- * best served with vanilla ice cream or whipped cream