



Hollerküchln

1 Start with preparing the elderflowers: Gently dip the flower heads in a bowl of cold water to remove any loosely- attached dirt and/ or anything with feet. Allow to dry on paper towels for a few minutes, otherwise the batter won't stick well to the blossoms.

2 The batter: Beat the egg whites until stiff, set aside. In a separate bowl, blend together the egg yolks, flour, dark beer and a pinch of salt. Whisk until well combined, then carefully fold in the egg whites.

3 Dip the flowers up- side down in the batter and immediately pan fry in clarified butter over medium to high heat. For more crunchiness, just lightly dip the blossoms. A few might even end up fried without any batter at all. For a softer, chewier result dip them more generously.

4 When lightly browned on the bottom, remove from the pan and snip off the thick stalks. Now flip them and fry the other side until golden, drip off excessive fat on a paper towel and serve hot with cinnamon sugar. If you can't be bothered to trim the stalks, just fry a little longer on the first side. It actually can be fun to eat them this way, simply nibble the crunchy blossoms from the stalks (which should not be consumed).

5 Clean the elderflowers (see recipe above), then remove the little blossoms from their stems.

6 In a very large pot bring the water to a boil and add the sugar. Stir well until the sugar has completely dissolved, then remove from heat.

7 Mix citric acid with a few tablespoons of water in a separate pot over medium heat until dissolved and add it to the syrup, stir well. Let the mixture cool down a bit, then add the elderflower blossoms.

8 Cover and leave to infuse for a minimum of 24 hours, stirring occasionally.



Hollerküchln

Recipe source: My grandma

Prep time: 15 min., plus frying

Ingredients (serves 4 to 6):

- * 200 g flour
- * 2 eggs, divided
- * a pinch of salt
- * 250 ml dark beer, Karamalz or milk
- * 16-20 elderflower blossom heads
- * clarified butter
- * for decoration: cinnamon sugar

Elderflower Cordial

Recipe source: [Chefkoch-Forum \(G\)](#)

Prep time: 30 minutes, infusing: 24 hours

Ingredients (yields almost 4 liters):

- * 2 liters water, plus 5-6 tbsp extra
- * 3 kg fine (white) caster sugar
- * 100 g citric acid (e.g. from the pharmacy)
- * 15 to 20 heads of elderflower blossoms

9 Strain through a muslin lined sieve, then fill in clean bottles.



Hollerküchln

Recipe source: My grandma

Prep time: 15 min., plus frying

Ingredients (serves 4 to 6):

- * 200 g flour
- * 2 eggs, divided
- * a pinch of salt
- * 250 ml dark beer, Karamalz or milk
- * 16-20 elderflower blossom heads
- * clarified butter
- * for decoration: cinnamon sugar

Elderflower Cordial

Recipe source: [Chefkoch-Forum \(G\)](#)

Prep time: 30 minutes, infusing: 24 hours

Ingredients (yields almost 4 liters):

- * 2 liters water, plus 5-6 tbsp extra
- * 3 kg fine (white) caster sugar
- * 100 g citric acid (e.g. from the pharmacy)
- * 15 to 20 heads of elderflower blossoms