

Salzburger Nockerl

1 Preheat the oven to 240°Grad (~475° Fahrenheit). Pour the milk into a shallow pan or casserole dish (mine is somewhat oval with a maximum diameter of 28 cm/ ~11 inches) and add the vanilla sugar and the butter in small pieces. Put in the oven one level below medium (which is just starting to heat).

2 Divide the eggs. Together with a pinch of salt and half of the sugar (35g) whip the egg whites on until they're just starting to become stiff, then add the other half of the sugar. Continue to beat them until creamy and stiff (you should be able to flip the bowl over your head, come on' try it). In a separate bowl whisk the egg yolks together with the grated lemon zest. In a third bowl mix together the flour and the corn starch.

3 Now pour the egg yolks over the stiff egg whites and sieve the flour/ con starch mixture over both. Carefully fold it into the egg white with a large wooden spoon, making sure not to over- mix the batter (it still should be very airy!). Take out the hot vanilla milk (it's very hot, be careful!). Using a large dough scraper, try to cut off large scoops of the batter and place them into the (hot!) vanilla milk - making sure to completely cover it (since *Salzburger Nockerl* symbolize the three mountains around Salzburg, you should aim for three mountain- shaped scoops).

4 Put in the oven (I usually reduce the temperature now to 225°Grad (~440° Fahrenheit) and bake them for 10 to 12 minutes. This really depends on your oven and the scoops you've formed - they taste best, when they are still a little creamy inside - it takes a little practice to know when the moment is right. And don't be tempted to open the oven door before they are done! They can collapse very easily - after all they're a member of the *souffle* family ;)

5 Take out, dust generously with powdered sugar and serve immediately! We like to serve them with



Salzburger Nockerl

Recipe source: inspired by [Sebastian](#)

Prep time: ~30 minutes

Ingredients (for 2-3)

- * 200 ml milk
- * 20 g vanilla sugar (or 20 g sugar and scraped out seeds from vanilla bean)
- * 50 g butter
- * 7 eggs (medium)
- * a pinch of salt
- * 70 g sugar
- * zest of 1/2 organic lemon
- * 1 tbsp flour
- * 1 tbsp corn starch
- * serve with powdered sugar & warm raspberry compote



warm raspberry compote (heat frozen raspberries, a splash of water, lemon juice and sugar to taste).



Salzburger Nockerl

Recipe source: inspired by [Sebastian](#)

Prep time: ~30 minutes

Ingredients (for 2-3)

- * 200 ml milk
- * 20 g vanilla sugar (or 20 g sugar and scraped out seeds from vanilla bean)
- * 50 g butter
- * 7 eggs (medium)
- * a pinch of salt
- * 70 g sugar
- * zest of 1/2 organic lemon
- * 1 tbsp flour
- * 1 tbsp corn starch
- * serve with powdered sugar & warm raspberry compote