



Kaiserschmarrn

1 Soak the raisins in a warm rum/ water bath for approximately 5 minutes. Drain and pat dry.

2 In a medium bowl, beat together the eggs, milk, a pinch of salt, sugar, and vanilla. Gradually stir in the flour. Once well blended, add the raisins. Slowly melt 2-3 tbsp of butter over low heat in a little pan you can later set aside for the finish.

3 Heat larger pan and add two tbsp of butter. Pour batter into the pan and bake for 5-8 minutes (depending on heat). Check every so often to see if it gets solid at the bottom. Don't worry about making a mess :), eventually this super sized pan cake will be torn into pieces anyway. Be careful though to not let the bottom burn.

4 As soon as the bottom side develops brown patches and the mass starts to solidify - not all the way just yet-, try (!) to turn the pan cake and then start breaking it up into larger pieces, they'll turn to bite- size pieces in the process anyway. This is really the chaotic part, as the top was probably still liquid (I have experimented with putting it in the oven to avoid "the mess", but found it to be more fun this way and provide better results). Add little pieces of butter here and there to make sure all pieces brown from all sides. At this point I usually add some shaved almonds. Turn the Schmarrn frequently for a few minutes. It should not become dry, however.

5 This I find is the critical part, which can make or break a good Kaiserschmarrn. Since I didn't add a lot of sugar in the first place, I now sprinkle a layer of icing sugar on the Schmarrn and turn it until the sugar turns into glaze. I then add the melted butter (from step #2), add some more icing sugar and turn the pieces one more time.

6 Arrange on plates with a little more icing sugar (more for the looks) and serve immediately, preferably with some homemade Zwetschgenröster (a traditional plum compote). Yummmmm.



Kaiserschmarrn

Recipe source: own creation

Required time: takes about 20 minutes

Ingredients

- * 250 ml milk
- * 4-5 eggs
- * 2 tbs sugar
- * 150g flour
- * pinch of salt
- * raisins soaked in rum/ water
- * butter
- * half vanilla pod, slice lengthways
- * shaved almonds
- * icing sugar