

Kaiserschmarren

(2 portions)

Recipe by Karl Winkler

Ingredients:

(All measurements are approximate)

1 cup (8 oz) approximately Milk
4 Eggs
¼ cup Raisins
½ Lemon Zest
3 Tbsp Butter
4 Tbsp or ¼ cup Sugar
½ cup + 1 Tbsp Flour
Pinch of Salt

Plum Roaster

2 lb. Fresh purple plums
1 lb. Sugar
2 Cinnamon sticks
2 oz Dark rum

Dessert



Preparation:

- Whisk milk, flour, salt, lemon zest and part of the melted butter to smooth dough
- Separate the Eggs and stir in the egg yolk
- Whip the egg white and sugar to a soft peak and fold the egg white in to the dough
- Heat up a 10" non-stick pan, melt the rest of the butter and pour in the dough finger thick
- Sprinkle the raisins on top of the batter and cover the pan with a lid and bake at medium heat
- Shake the pan occasionally to assure even browning once the batter has set turn over
- And brown on the other side, you can now start to shred the pancake in to inch size pieces
- Dust with icing sugar and serve with fresh plum roaster

Plum Roaster

- Can be made as a preserve
- Stone the plums and cut in to quarters and cook with all ingredients until most of the liquid has evaporated and you have the consistency of jam. You can finish with a knob of butter.

