

SIMMONDS TYRES

BRIDGESTONE



MELANIE & CARMEN'S KAISERSCHMARNN

Kaiserschmarrn, also known as “King’s Mess” or a scrambled pancake, is a beloved Austrian dessert featuring fluffy, golden pieces of torn pancake dusted with icing sugar. Traditionally served warm with fruit compote or apple sauce, it’s a comforting, rustic treat that’s as fun to make as it is delicious to eat!

Ingredients

4 Eggs (mid size)
250ml Milk
40g Caster sugar
160g Flour (Standard Flour not High Grade Flour)
1 Pinch of salt
50g Unsalted butter
2 Tablespoons powdered sugar

Method

1. Separate the eggs
2. Put the yolks with milk and caster sugar together and mix it – does not need to be creamy
3. Put pinch of salt into egg whites and whisk with a hand mixer till it's stiff, but not too much!
4. Now gently fold yolk batter into the whipped egg whites - keep the air in the batter!
5. You need a large frying pan. Put on a medium heat, put the butter into the pan.
6. When the butter is melted, put the pancake batter into the pan (I use 2 pans and separate, so I can better control both sides but whatever works best for you).
7. Once the bottom is brown flip the whole pancake in one piece and turn down the heat.
8. While this side gets brown shred the dough into bite-sized pieces (see picture).
9. You can also put the pan into the oven to finish, instead of flipping the batter, but do what works best for you.

