

# Kaiserschmarrn with Red Fruits

Prepared by <sup>M A R C</sup>  
 Michelin Star chef **FOSH**

## SERVES 4-6

**275g plain flour**  
**6 medium free-range eggs**, separated  
**3 tbsp sugar**  
**400ml milk**  
**A pinch of salt**  
**60ml kirsch** (optional)  
**1 tsp vanilla extract**  
**Zest of 1 lemon**, finely grated  
**50g butter**, unsalted  
**400g mixed red fruits** (raspberries, strawberries, redcurrants, etc)  
**Icing sugar to dust**

Literally a pancake fit for the kings! The name of the dish is 'Kaiser' meaning King and 'Schmarrn' meaning shred. The pancake is thick, light, and fluffy due to the beaten egg whites which give the pancakes a soufflé-like texture and the dish developed in the 19th century has since become an Alpine favourite and part of traditional Austrian food.

1. Sift the flour into a mixing bowl and add a pinch of salt.
2. Make a well in the centre and add the egg yolks, sugar, vanilla, and lemon zest. Gently add the milk gradually, until you have a smooth batter.
3. Whisk the egg whites in a separate clean bowl to form stiff peaks, then gently fold them into the pancake batter. Do not over mix.
4. Heat the oven to 200°C.
5. Melt the butter in a large, deep, ovenproof non-stick pan (about 30cm in diameter) over a low heat.
6. Pour in the batter and spread it out evenly in the pan and place it into the oven for 5-7 minutes until golden on top.
7. Remove from the oven and tip the pancake onto a chopping board. Tear or cut the pancake into bite sized pieces.
8. Place a clean frying pan over a gentle flame and add a tablespoon of butter. Add the pancake pieces to the pan and sprinkle with icing sugar. Cook tossing and stirring for a few minutes until pancake pieces are lightly caramelized and golden brown at the edges.
9. Place the pancake pieces on a large platter and decorate with red fruits and mint leaves. Sprinkle with icing sugar and serve immediately.

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