

Fluffy Kaiserschmarrn Pancakes with Peppered Plums

30–40 Min

Ingredients 4 Portions

= Kotányi Produkte

For the Kaiserschmarrn

5	Eggs, separated
3 tbsp.	Granulated sugar
180 g	Flour, smooth
350 ml	Milk
50 g	Raisins
1 tbsp.	Rum
1 tbsp.	Bourbon Vanilla Sugar
1 pinch	Sea Salt, Coarse

For caramelizing

100 g	Butter
2 tbsp.	Granulated sugar
	Powdered sugar to decorate

For the peppered plums

400 g	Plums, ripe
100 g	Cane sugar
100 ml	Red port wine
8 cl	Plum liqueur
1 tsp.	Pepper Black, Whole

Preparation

1 Wash the plums, then chop in half and remove the stones.

2 Then simmer the peppercorns in a pan with the cane sugar, port wine and liqueur until they form a syrup.

3 Add the plums and allow to infuse for around 20 minutes.

HINT: If possible, prepare the peppered plums the evening before and allow them to infuse until serving.

4 For the dough, cream together the milk, egg yolk, vanilla sugar, flour and a pinch of salt. Then add the rum and raisins.

5 Beat the egg white with the granulated sugar until the mixture forms stiff peaks, then fold into the dough.

6 Melt the butter in a flat non-stick pan (24–28 cm diameter). Pour in the mixture and cook for a short time over the heat.

7 Bake in the oven at 180°C (356°F) for around 20 to 25 minutes until caramelized.

8 Shred using two forks. Heat the butter and the granulated sugar in a pan until caramelized, then toss the torn pieces of pancake in the mixture. Dish up and dust with powdered sugar.