



# KAISERSCHMARRN

*A delicious, traditional Austrian dish of fluffy shredded pancakes.  
Perfect with fresh berries and a thick dusting of icing sugar.*

Prep time 10 minutes | Cook Time 15 minutes | Serves 4

---

50g sultanas	A few gratings of whole nutmeg
100ml rum, brandy or schnapps (or apple juice if you prefer)	The zest of 1 lemon
4 large Clarence Court Burford Brown eggs, separated	200ml milk
120g flour	50g butter, melted
Good pinch salt	
25g golden caster sugar	

---

Preheat the oven to 180c/gas mark 4/ 350f.

Start by adding the sultanas to a small saucepan, pour over the chosen alcohol. On a low heat bring the rum to the boil and leave to soak.

Place the egg whites in a large mixing bowl and whisk into soft peaks. In a separate bowl beat the egg yolks, flour, salt, sugar, nutmeg and lemon zest into a batter. Drain the sultanas and stir them in. Fold in the whisked egg whites.

Place the butter in a 30cm non stick frying pan allow to heat up on a medium heat. Pour in the batter and cook the pancake for 4-5 minutes. At this point you can either do the traditional method of tearing the pancake into strips and allow to continue cooking or you can pop in to a hot oven to bake an set for a further 3-4 minutes, turn it out on to a board and serve whole.

Serve in the pan with apple and raspberry compote, fresh berries and a liberal dusting of icing sugar.



    [clarencourt.co.uk](http://clarencourt.co.uk)

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

  
Clarence Court

