

Austrian “Kaiserschmarrn” a.k.a. “Emperor’s Cloud”

serves: 4 – 6



1. Prepare Batter

- ❑ 4 egg whites, whisked to form peaks; set aside
 - ❑ 4 egg yolks
 - ❑ 3 ½ tbsp fine sugar.
- Whisk until sugar has dissolved. Gradually add in
- ❑ 1 cup milk

2. Then incorporate

- ❑ 6-1/2 tbsp. all purpose flour
- Whisk until smooth.
Fold in stiff egg whites last just before cooking.
Set batter aside or chill until ready to use.

3. For cooking

- ❑ 3-4 tbsp butter

4. For dusting

- ❑ 1/3 cup sifted confectioner's or real vanilla sugar

Pre-heat the teppanyaki on 5.

When reached (orange light off), increase temperature to # 7.5 to 8. Just before starting to cook, gently fold in the whisked egg whites into the batter. Melt butter (salted is fine, too). When foaming, carefully slide batter onto the cooking center and let cook for a few minutes without disturbing. Carefully check if underside starts browning. Reduce temperature if it is getting too dark too fast.



When nicely browned and firmed up, gently tear batter apart, (use two spatulas or forks) into larger chunks and turn torn pieces over to brown on the other side as well. Make sure batter is cooked through but still soft and very fluffy. **Switch the teppanyaki off.**

Dust generously with confectioner's/vanilla sugar. Have individual spatulas laid out and let everyone help themselves. Serve with fresh fruit, apple sauce, raisins or traditional Austrian, cinnamon infused plum compote. Some might like whipped heavy cream or ice cream to accompany.

TIP: The day before, toss a bag of frozen berries into a bowl, add a couple of tbsp fine sugar and add your favorite Rum. Cover and let sit overnight. Or simply soak golden raisins over night in Rum and then incorporate and cook with the batter.

