Kaiserschmarrn

Shredded Austrian Pancake · Serves 2–3 · 25 minutes



“Skiing, sledding, or simply wandering a Christmas market: nothing says Austrian winter like a plate of warm, fluffy Kaiserschmarrn. Here’s how to bring the hut experience home.”

Ingredients

- 4 eggs, separated
- 150 g (1 cup) flour
- 250 ml (1 cup) milk
- 2 tbsp sugar, plus a pinch of salt
- 2 tbsp raisins (optional, soaked in rum if you like)
- 2 tbsp butter
- Powdered sugar and plum compote or apple purée, to serve

Method

1. Whisk the egg yolks, milk, flour, 1 tbsp of the sugar and the salt into a smooth batter.

2. Beat the egg whites with the remaining sugar until stiff, then gently fold them into the batter.

3. Melt the butter in a large ovenproof pan over medium heat. Pour in the batter, scatter over the raisins, and cook until golden underneath, about 3 minutes.

4. Flip the pancake (or finish it in a 180°C / 350°F oven for 5 minutes), then tear it into bite-sized pieces with two forks. Fry for another 2–3 minutes until lightly caramelized.

5. Dust with powdered sugar and serve hot with plum compote or apple purée.

Dairy-free? No problem. Swap in oat milk and plant-based butter and you’ll still get that fluffy, caramelized hut-style Kaiserschmarrn.