

Austen's At The Pierpont Inn

Prince-Archbishops favorite treats.

Legend has it that the following recipe, though changed through the years was one of the Prince-Archbishops favorite treats.

Kaiserschmarren

Recipe for 4 people:

6 eggs
200 grams cake or pastry flour
50 grams sugar
250 milliliters milk
Pinch of salt
40 grams raisins
Butter
Confectioner's sugar
Plum puree.

Separate the egg whites from the yolks. Thoroughly mix the yolks, sugar, milk and flour. Whisk the egg whites, add a pinch of salt and continue whisking until stiff. Now, carefully fold it into the egg yolk mixture. Melt butter in a large pan, pour in the mixture and sprinkle in raisins. Let cook on one side for a few minutes, turn over and tear into pieces with a fork. Now let finish cooking. Be especially careful not to overcook the pancakes, otherwise they will dry out. Sprinkle with confectioner's sugar and serve with plum puree. Most store-bought scales have both standard and metric measurements, so don't fret. If you fret too much, just contact me.

Gute Appetit

Executive Chef, Marcus Hollingsworth