

Kaiserschmarrn



Kaiserschmarrn is a sweet omelette, a traditional local dish that originated as a 'poor man's' dessert. It is served broken and accompanied by cranberry jam. The name of the dessert translated into Italian is „broken emperor's omelette“. There are several recipes. This is the Kaiserschmarrn from the Oberholzer Hütte.

Recipe:

250 ml › milk
120 g › flour
2 eggs (if large, only 1)
1 small spoon of sugar
› vanillin, rum, salt, sultanas

Mix all the ingredients together, but add the whole eggs at the end. Heat a frying pan, add a little butter or pumpkin seed oil and pour in a ladle of the mixture. Turn it over like an omelette and break it up at the end.



OBER HOLZ