

# How to make the perfect „Kaiserschmarrn“



350 ml milk



a bit salt



a bit butter



250 g flour



4 eggs



Saperate the egg white from the egg york



Beat the eggwhite until it is stiff



The dough gets better, if you sift the flour.





Pour the milk to  
the flour.



Add a little salt.

Mix all together







Add the egg yolk and stir the dough





Add the stiff egg white and stir it only a bit.

Put some butter in the pan.  
Then put the dough and  
cover one cm of the pan with  
the dough.





Add some raisins. When it is light brown turn it around.

Cut the dough in little pieces.





Normally we eat it with apple sauce and put some icing sugar over the „Kaiserschmarrn“