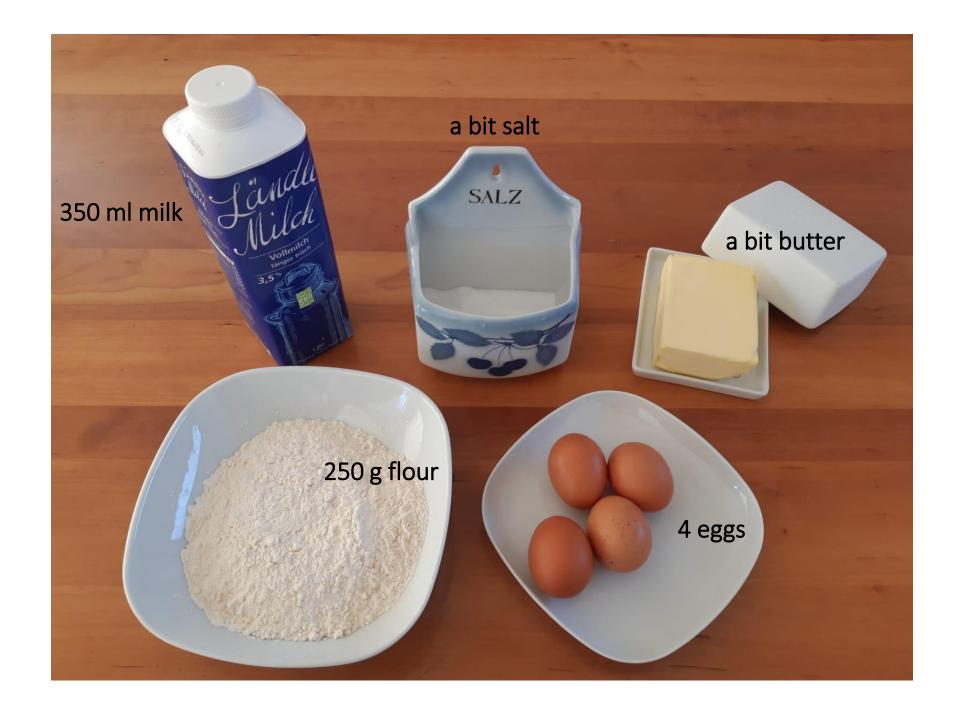
How to make the perfect "Kaiserschmarrn"





Saperate the egg white from the egg york



Beat the eggwhite until it is stiff





The dough gets better, if you sift the flour.





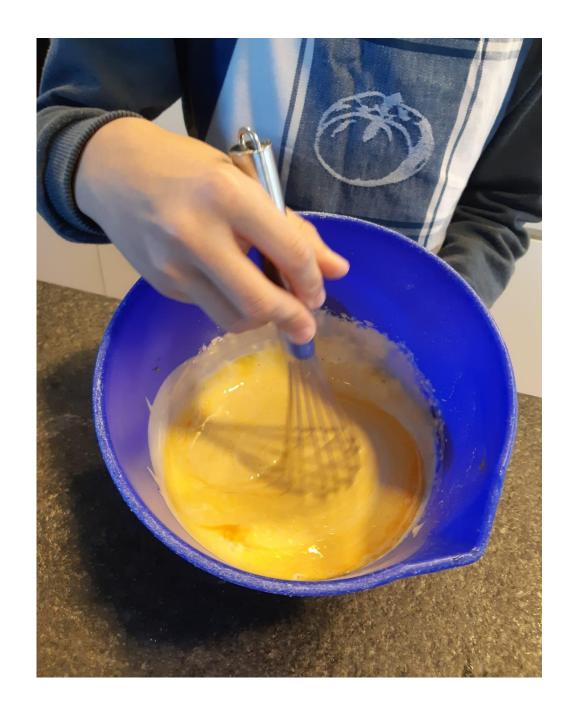
Pour the milk to the flour.



Add a little salt.

Mix all together





Add the egg york 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"