

# *Kaiserschmarren*

## Kaiser base:

Ingredients	Metric Grams	Comments
Egg, yolks	68 g	Equals the yolks of 4 large eggs
Sugar, granulated	76 g	Divided
Crème Fraiche	224 g	
Rum, dark	28 ml	
California Natural Raisins	50 g	
Flour, All-Purpose	31 g	Protein content 8-11 %
<b>Total</b>	<b>477 g</b>	

## Strawberry sauce:

Ingredients	Metric Grams	Comments
<b>Yield</b>	<b>340 ml</b>	
Strawberries	227 g	Fresh, hulled
Sugar, granulated	38 g	
Star anise, whole	10 g	
Orange, zest	9 g	
Orange, juice	62 ml	Sixty-two ml equals to the juice of ½ orange
White wine, dry	59 ml	
Lemon, juice	15 ml	
<b>Total</b>	<b>420 g</b>	

## Assembly:

Ingredients	Metric Grams	Comments
Egg, whites	99 g	Ninety-nine g equals the whites of 3 large eggs

<b>Sugar, granulated</b>	38 g	
<b>Butter, unsalted</b>	-	Softened; for brushing the pans
<b>Sugar, granulated</b>	-	For coating pans
<b>Strawberries</b>	454 g	Fresh hulled and halved: for the strawberry sauce
<b>Total</b>	591 g	

**Method:**

**Kaiser base:** Can be prepared up to 1 day in advance. In mixer bowl fitted with wire whisk, combine egg yolks and sugar. Mix on medium speed until pale yellow. Add crème fraiche and rum; continue to mix until smooth. Drain and toss raisins with flour and fold into egg mixture.

**Strawberry sauce:** Can be prepared up to 1 day in advance. Combine all ingredients in medium saucepan; bring to boil and cook for 5 minutes. Remove mixture from heat and cover with plastic wrap. Allow to stand for 10 minutes. Transfer to blender and process until smooth. Strain through fine-mesh strainer into container; store in refrigerator until ready to use.

**Assembly:** Preheat oven to 218 °C. Brush four 6-inch sauté pans with the softened butter and sprinkle with sugar. In a separate mixing bowl, whisk egg whites to soft peaks. Add the reserved sugar and continue to whip until stiff, but not dry: fold into the Kaiser Base. Spoon this mixture into the pans and bake for 12 minutes.

In a medium saucepan, reheat Strawberry Sauce. Add reserved fresh strawberries and toss until well coated.

Remove Kaiser Base from oven; immediately, divide evenly among 8 individual plates. and scoop the Strawberry Sauce on top. Dust with a little powdered sugar and serve hot.