

#MYCORTINA

*The recipes of
Cortina's 6 sestieri*

KAISERSCHMARREN

Sweet omelette



Ingredients

SERVES 6

4 eggs

50 g sugar

280 g all-purpose
flour

350 ml fresh milk

1 pinch of salt

3 apples

a spoonful of butter
to cook

powdered sugar to
dust

lingonberry jam



Method

Put the eggs at room temperature, the sugar, flour, milk and salt in a bowl and whip thoroughly (or use an immersion blender) until the batter is smooth.

Peel the apples and cut them into small cubes and pour them in the batter, then mix. Melt a spoonful of butter in a frying pan, pour half of the batter and cover with a lid.

After a few minutes, check if the “sweet omelette” is slightly browned and if so flip it to cook it on the other side.

Use a spatula to cut it in pieces and leave to brown a couple more minutes. Put aside and cook the rest of the batter. When all the batter has been cooked, dust the pieces of omelette with the powdered sugar and serve with lingonberry jam.

TIP

You can add 30 g of sultanas soaked in grappa (or rum) and to make the kaiserschmarren more perfumed, substitute 80 g of all-purpose flour with the same amount of whole wheat or buckwheat flour.