

Cooking School

with the London Chef

Austrian Brunch

Kaiserschmarrn with Plum Compote

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for for the best outcome.

Kaiserschmarrn

1 ½ cups plus 1 Tbsp AP flour
2 cups milk
6 Eggs
Salt
Caster/granulated sugar
1 cup raisins, optional
½ cup icing sugar
Vegetable oil

Plum Compote

1kg red plums or wild cranberries
Caster/granulated sugar
100ml red wine
Cinnamon stick or ground cinnamon
Ground cloves

Cooking Equipment

1 large non stick frying pan/seasoned skillet
1 mixing bowl and immersion blender
OR stand blender like Vitamix
Jug
Measuring cups or scale
Ladle
Large heat-proof silicone spatula or wooden spatula
1 large sauce pan
Serving plate