

Salzburger Nockerl

<http://www.ibbp.com/recipe/recipes/293.html>

Recipe contributed by:

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Salzburg's most famous confection of pastry.

Ingredients

7 egg white

3 egg-yolk

160g Sugar

30 g flour

1 tbl sp pudding powder

5 tbl sp Cream, whipping

3 tbl sp cranberry jam

Butter

icing sugar for the decoration

Method

Preheat oven to 175 degree celsius (450 F.) Place 1 shallow 9-inch oval gratin dishes. Put 3 tablespoon of jelly, 5 tablespoon of cream and 1 piece of butter into gratin dishes.

In a mixer, beat the egg whites on medium-high speed until they form soft peaks. Gradually add sugar continue to beat until stiff and shiny.

Use a large rubber spatula to gently fold egg yolks pudding powder and flour into the beaten whites. Use a spatula to transfer 3 large mounds of the mixture to each of the baking dishes; shape and smooth them. Bake until puffed and golden (about 8 minutes.) At last we take the icing sugar for the decoration.

Serve immediately.

SALZBURGER NOCKERL

<http://www.recipesource.com/ethnic/europe/austrian/salzbunger-nockerl1.html>

Exported from MasterCook

Serving Size : 4 Preparation Time :0:00

Categories : Desserts

Amount	Measure	Ingredient -- Preparation Method
4	ts	Jelly, currant OR other
4	tb	Cream, whipping
2	tb	Butter, unsalted, cut in 4 pieces
9	lg	Eggs, whites only
1/2	c	Sugar
1/2	ts	Vanilla
1/2	lg	Lemon, juice of
4	lg	Egg yolks
1/2	c	Flour, all purpose, sifted

Preheat oven to 450 F. Place 4 shallow 9-inch oval gratin dishes on a baking sheet. In each, put 1 teaspoon of jelly, 1 tablespoon of cream and 1 piece of butter.

In a mixer, beat the egg whites on medium-high speed until they form soft peaks. Gradually add vanilla sugar and lemon juice and continue to beat until stiff and shiny.

Use a large rubber spatula to gently fold egg yolks and flour into the beaten whites. Use a spatula to transfer 3 large mounds of the mixture to each of the baking dishes; shape and smooth them. Bake until puffed and golden (about 8 minutes.)

Serve immediately.

Source: New York's Master Chefs, Bon Appetit Magazine
Written by Richard Sax, Photographs by Nancy McFarland
The Knapp Press, Los Angeles, 1985
Chef: Andy Kisler, Vienna 79 Restaurant, New York

Salzburger Nockerl

<http://bakingbits.com/Recipes/pastry/salzburger.shtml>

A traditional Austrian meringue dessert.

3 eggs, separated
3 tbsp butter
3 tbsp powdered sugar
1 tsp flour
2 tbsp milk

Beat egg whites until very stiff, set aside. Beat butter, sugar and egg yolks until very creamy. Very gently fold the egg whites and flour into the egg mixture. Heat the milk to very hot and pour it into an ovenproof omelet pan. Drop the soufflé mixture in three large 'blobs' into the pan. Make the blobs high rather than wide and set them a little apart. Bake them at about 400 degrees, about 10 minutes, until the tops are golden brown. The center should be light and creamy, the outside golden brown and puffed.

Makes two servings.