

Salzburger Nockerl

A Fluffy Austrian Dessert!

Ingredients

3 tbsp milk
7 egg whites
a pinch of salt
80g sugar
4 egg yolks
lemon zest from 1 lemon
10g vanilla sugar
2 tbsp flour
1 tbsp cornstarch
powdered sugar

Method

Grease the rectangular baking form with butter and pour milk to cover the bottom.

2. Using a hand mixer, beat the egg whites with a pinch of salt. Slowly add the sugar and continue beat until the mixture becomes thick and creamy.

3. Preheat the oven to 180°C.

4. Add egg yolks, lemon zest, vanilla sugar, flour and cornstarch to the egg white mixture and mix a couple of times. Make 3 pyramids and place them in a baking form. Bake for 10-12 minutes at 180°C/350°F until golden brown.

5. Sprinkle with powdered sugar.

