

## Recipe: Salzburger nockerl with raspberry compote



By The Myanmar Times | Friday, 05 February 2016

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Let's extend a warm *guten tag* to this week's guest chef Magnus Scherr, general manager of [Mahlzeit Restaurant](#) in Sanchaung township.



Born and raised in Munich, the capital of Bavaria – world-famous for Oktoberfest – Sherr developed his passion for cuisine at an early age and has spent the past 20 years honing his talents. His experiences have led him all over the Asia Pacific region, and he celebrated the opening of his Yangon restaurant late last year.

Quality is of the utmost importance in his kitchens, and it applies to more than just the food.

“At Mahlzeit, we only use locally grown organic vegetables and fresh meat,” he said. “And with my staff, I encourage teamwork, loyalty, commitment to quality and coordination – we have an excellent team.”

His first recipe with us is Salzburger nockerl, a sweet soufflé-type dessert and a specialty in the Austrian city of Salzburg. The sweet-yet-filling treat was praised in a 1938 operetta as being “sweet as love and tender as a kiss” and its shape is meant to represent the snow-capped hillsides surrounding the Salzburg city centre.

### Salzburger nockerl

5 eggs, separated  
70g sugar  
60ml warm cream  
15g flour  
10g vanilla sugar  
10g butter  
5ml vanilla extract  
5g corn starch  
Zest of half a lemon  
Confectioner's sugar for dusting  
Pinch of salt

### For the raspberry compote

50g raspberries  
10ml water  
10ml lemon juice  
10g sugar

Preheat the oven to 240 degrees Celsius and set the rack in the middle. Combine the cream and vanilla extract, and pour into a shallow pan or casserole dish. Sprinkle the vanilla sugar and pieces of the butter in the cream mixture. Place the pan in the oven to warm.

Whip the egg whites with the pinch of salt and half the sugar (35g) until it just starts to form stiff peaks. Then add the other half of the sugar. Continue to whip until creamy and stiff.

In a separate bowl, whisk the egg yolks together with the grated lemon zest. In a third bowl, mix together the flour and the corn starch.

Pour the egg yolks over the stiff egg whites and fold in gently but thoroughly. Then sieve the flour and corn-starch mixture over both and carefully fold in. Be careful not to over-mix – it should be very airy.

Carefully remove the hot vanilla milk from the oven. Using a big spatula, add three large mountain-shaped scoops over the milk, making sure to cover it all.

Place in the oven, reduce the temperature to 225C and bake for 10 to 12 minutes. The baking time depends on the size of your “mountains”, but they will taste best if they are still a bit creamy on the inside. Don't be tempted to open the door too soon as this member of the soufflé family can collapse very easily.

While baking, make the compote by heating the raspberries, water, lemon juice and sugar in a pan until warm.

Remove the nockerl when cooked and dust generously with powdered sugar. Serve immediately with the compote, and browse Google images of the scenic Salzburg. *Guten appetit!*