



Sand

Recipes

Egg-Puff Scheiterhaufen

Scheiterhaufen

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Fabian Schmidt, sous chef at the Alpenhotel Ammerwald (Reute in Tyrol) has been busy in the kitchen, coming up with some creative recipe ideas for LAND-LEBEN such as Egg-Puff Scheiterhaufen.

Ingredients

- Egg
- Cream
- Almonds
- Honey (liquid)
- **LAND-LEBEN Egg-Puffs**
- Raisins
- Sugar
- Salt

Preparation

- Mix 2 eggs and 1 egg yolk with 150 ml cream, and then with 2-3 tbsp honey
- Place the Egg-Puffs as they are into lined muffin trays. Add raisins and almonds (optional) and pour the egg and cream mix (royale) over them, and then bake at 180° for 6-8

minutes.

- Beat the remaining egg white with a pinch of salt, add 2 tbsp sugar and whip until stiff (meringue) and just before the Scheiterhaufen is ready, add the meringue on top and bake for around 1-2 minutes until golden brown.

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