

**MAKES:** 8 servings

**COOK TIME:** TurboChef: 6 minutes | Conventional: 15 minutes

**TEMPERATURE:** 400°

**TOOLS:** 3x9x13-inch covered ovenproof dish (ceramic or glass), 2 bowls (1 stainless steel, chilled), hand mixer, 8 individual serving dishes

## SALZBURGER NOCKERL

*This lighter-than-air Austrian dessert was praised in the lyrics of Fred Raymond's operetta "A Season in Salzburg" "as sweet as love and as tender as a kiss . . . a greeting from heaven." Like all soufflés, they won't wait; but your guests won't mind waiting for this treat.*

- 1 tablespoon unsalted butter
- $\frac{2}{3}$  cup whole milk
- 1 vanilla bean
- 7 eggs
- 2 tablespoons flour
- 1 tablespoon cornstarch
- 2 teaspoons vanilla sugar (see Note)
- Dash fine salt
- 6 tablespoons superfine sugar
- Zest of  $\frac{1}{2}$  lemon
- Sifted confectioners' sugar

**Note:** You can purchase vanilla sugar at some specialty stores. Make your own by splitting a vanilla bean and adding it to 1 pound granulated or confectioners' sugar.

1. Select "Bake" on the CookWheel. Select "Cookbooks" followed by "Cooking with Guenter Seeger," "Desserts," and "Salzburger nockerl." Press "Start" to preheat the oven.
2. Butter the ovenproof dish.
3. Bring the milk to simmer. Split the vanilla bean lengthwise. With a sharp knife, scrape out the seeds and add to the milk.
4. Separate the eggs, putting 7 whites in a clean chilled stainless steel bowl. Place 4 yolks in a separate bowl. (Discard the remaining yolks.)
5. With a hand mixer, whip the egg whites until they begin to thicken and become fluffy, adding  $\frac{1}{3}$  of the sugar. Continue to beat, adding remaining sugar in 2 more additions until egg whites form soft peaks.
6. Beat the yolks with a fork. With a spatula, fold the yolks into the whites, blending to obtain a consistent color.
7. Sift the dry ingredients into the egg mixture and gently blend with a rubber spatula. Stir in the lemon zest.
8. Pour the milk mixture into the bottom of the casserole dish. Gently and uniformly, spoon the whites over top, to create 8 mounds. Place dish in oven, press "Start," and cook for 6 minutes.
9. Carefully spoon the meringue nockerl into individual serving dishes, including the bottom liquid. Sprinkle with sifted confectioners' sugar.

**WINE PAIRING:** Riesling Spatlase