



# KAISERSCHMARREN ("EMPEROR'S MESS") – SHREDDED PANCAKES

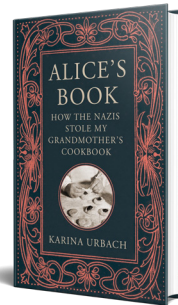


*4 eggs*  
*60g sugar*  
*125ml milk*  
*140g flour*  
*60g butter*  
*Raisins (optional)*  
*Extra sugar for*  
*dusting*  
*Salt*

1. Stir milk, flour, sugar, egg yolks and salt to make a slightly runny batter, and fold in the stiffly beaten egg white.
2. Grease a frying pan with butter, pour in the batter and leave to bake in the oven until brown on the bottom.
3. Turn over the pancake with a fish slice and, once it has browned on the other side, shred into small pieces. If still soft, it can be left to cook through a while longer before sprinkling with sugar and serving. Raisins may also be mixed into the batter.
4. *Kaiserschmarren* goes well with a compote, for example apple puree or black plum jam.

*Alice's Book: How the Nazis Stole my Grandmother's Cookbook*  
by Karina Urbach (trs. Jamie Bulloch) is published on 12 May 2022  
by MacLehose Press (an imprint of Quercus)

HB 978152941630  
£20.00





# WIENER SCHNITZEL



*4 veal (or pork)  
cutlets, each  
weighing  
100–120g*

*Salt*

*Flour*

*1 egg*

*Breadcrumbs*

*Butter or oil*

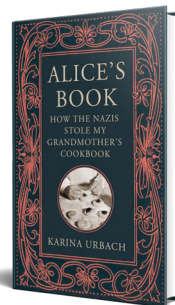
*Lemon*

1. Pound the veal/pork cutlets with a meat mallet or rolling pin until thin (1/4 inch).
2. Season flour on a plate with salt and pepper and coat cutlets one by one.
3. Dip in beaten egg on another plate.
4. Coat in fine breadcrumbs on a third plate.
5. Deep fry in hot oil or fat. Garnish with lemon.

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# GULASCHSUPPE – GOULASH SOUP



*200–250g beef*

*250g onions*

*50–60g fat*

*1 tsp mild red  
paprika*

*Salt, pepper*

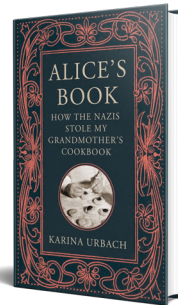
*Potatoes (approx.  
500g)*

1. Cut the beef into small cubes. Fry the onions until golden and then add the cubed beef.
2. Mix the paprika into the beef and onions and fry through.
3. Pour over enough water or beef broth to make a soup.
4. Leave to cook, adding salt and a hint of pepper.
5. Add the raw potatoes, finely diced, 20 minutes before serving.

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# STREUSELKUCHEN – CRUMBLE CAKE

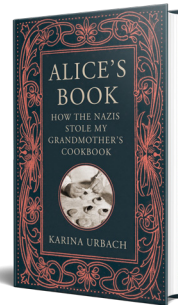


*80g butter*  
*2 egg yolks*  
*150g flour*  
*50g sugar*  
*10g yeast*  
*Milk, salt*

*For the crumble:*  
*50–60g sugar,*  
*cinnamon, 50–60g*  
*butter, 60g flour*

1. Make a smooth dough out of the melted butter, egg yolks, flour, sugar, yeast (dissolved in 60ml lukewarm milk) and salt. Leave to rise.
2. Spread onto a buttered and floured baking sheet, about 1cm high.
3. Crumble: mix 50–60g sugar, big pinch of cinnamon, 50–60g melted butter, ground almonds if desired and 60g flour in a small bowl with two forks, so that a crumbly mixture forms.
4. Sprinkle the crumble over the dough and once again leave to rise.
5. Bake at 180°C for 40–45 mins.

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# VANILLEKIPFERLN – VANILLA CRESCENT BISCUITS



*120g flour*  
*100g butter*  
*50g ground*  
*almonds*  
*40g sugar*  
*vanilla sugar to*  
*coat*

1. On a board, knead a quick dough from the flour, sugar, butter and ground almonds.
2. Form into logs ½ inch thick, cut into segments and shape into small crescents.
3. Lightly bake at 190°C for 12–15 mins. After baking, roll in vanilla sugar while still warm.

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