

CREAMY BROWNE SLICED OMELETTE

(for 4 persons)

Zutaten

8 eggs

0,25l milk

150g flour

70g granulated sugar

100g soured cream

1 pinch salt

1 TL vanilla sugar

grated lemon peel

Rum

200g fresh berries
(blueberries, raspberries,
strawberries)

Preparation

Stir milk, sour cream and flour smoothly, stir in whole eggs with a fork - until the yolk ruptures.

Then add a pinch of salt, a little sugar and the flavourings. Heat butter in the pan and pour in the batter (2-3 dm deep). Add the berries and put on the lid. Once the batter is cooked chop it up into small pieces and finish it off with some butter and the remaining sugar.

At the end flambé with Rum – then sprinkle with icing sugar and then it is ready to serve.

ENJOY IT!

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