

die Stadt Salzburg in Österreich / Austrian city of Salzburg

Salzburger Nockerln: “Sweet as Love and Tender as a Kiss”

er. You break them apart for serving.) Immediately place the pan on the middle rack of the oven, closing the oven door gently, and bake for 8 to 10 minutes. Do not open the oven door!

Remove the Nockerln from the oven. They should be golden brown on the outside, but still soft on the inside. Quickly dust the top lightly with confectioners' sugar and bring the Nockerln immediately to the table in the pan they were baked in. Gently break them apart with a large spoon, into individual servings. (Sometimes Salzburger Nockerln are garnished with granulated sugar instead of confectioners'.) The Nockerln can be accompanied by hot coffee, a moderately sweet white wine, or Sekt (sparkling white wine).

Makes 2 large or 4 average-size servings.

NOTE: Salzburger Nockerln can also be served on top of warm, thin, vanilla-flavored custard sauce or a berry coulis (recipe follows). First ladle $\frac{1}{4}$ cup of sauce into individual shallow soup plates. At the table transfer each serving of the hot soufflé-dumplings onto the vanilla or berry sauce in the plates.

Raspberry or Strawberry Coulis: Dissolve $\frac{1}{4}$ to $\frac{1}{3}$ cup of confectioners' sugar in a bowl with 1- $\frac{1}{2}$ tablespoons almond liqueur, 1 teaspoon fresh lemon juice, and $\frac{1}{2}$ teaspoon vanilla extract. Mix until smooth. Purée 12 ounces (net weight) of fresh or frozen (and thawed) raspberries or strawberries in a blender or food processor. Press the purée through a fine sieve to eliminate the seeds. Combine the smooth berry purée with the sugar mixture, stirring well. Cover and refrigerate until needed. Makes approximately 1 cup. (Use $\frac{1}{4}$ cup for each serving of Salzburger Nockerln.)