



Kirschenmichel

Cut rolls/brioche in several thin slices (about 1cm/half an inch) and soak in the lukewarm milk for about 20-30 minutes. The milk usually is fully absorbed after 20 minutes.

Meanwhile add egg yolks, sugar and (soft) butter to a bowl and beat well until the mix becomes foamy and pale. Preheat oven to 200°C (390°F).

Fold in soaked brioche slices with the egg mixture, add chopped hazelnuts and lemon zest. Beat egg whites with a pinch of salt until stiff and fold in as well. Finally add cherries and fill buttered moulds/ramekins.

Add a little extra flake of butter or two on top each ramekin and bake for about 40 minutes until golden/brown'ish.

To serve: We usually have it with cinnamon cherry sauce. Simply add cherry juice and cinnamon sticks (2) to a pot and reduce to about a half volume or even one third.

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Recipe source: inspired by "Semmelauflauf" from "Ich helf dir kochen", Hedwig Maria Studer, p.310

Prep time: 30min., baking: about 40min.

Ingredients (serves 2-3):

- 3-4 (depending on size) brioche
- 200ml lukewarm milk
- 3 eggs, divided
- 25g butter (at room temperature)
- 35g sugar
- a pinch of salt
- 20g chopped hazelnuts
- lemon zest of 1/2 lemon
- 200g cherries (preserved, pitted)

cherry sauce:

- 150ml cherry juice
- optionally cinnamon sticks for the cherry sauce
- extra butter for ramekins

best served with vanilla ice cream or whipped cream

delicious:days

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