



COOKING PASSION SINCE 1877

CHRISTINA'S CHEESE SPAETZLE



SERVES 4

INGREDIENTS

400 g flour
1 teaspoon salt
5 eggs
2 pinches turmeric
4 onions
1–2 tablespoons
clarified butter
70 ml dry white wine
80 ml cream
80 ml vegetable stock
250 g Swiss cheese
Coriander, pepper and
nutmeg
A little salt

PREPARATION

Pour the flour into a bowl and make a well in the centre. Break the eggs into the well and add salt and turmeric. Stir with a cooking spoon and beat until you have a smooth dough. Add a little mineral water. The dough should be slightly sticky. Cover the bowl and let the dough stand for 30 minutes.

In the meantime, fill a large pot with water, add salt and bring to a boil. In batches, place the dough in a spaetzle maker and drop spaetzle into the boiling water. When spaetzle are done, they rise to the top. Using a slotted spoon, remove the spaetzle from the boiling water and transfer them to an ovenproof dish. Repeat this process until all the dough has been used. Peel the onions and cut them into fine rings. In a pan, braise the onions in clarified butter until brown. Season with coriander, pepper and nutmeg. Remove one-third of the braised onions from the pan and set aside.



CHRISTINA'S CHEESE SPAETZLE

INGREDIENTS

400 g flour
1 teaspoon salt
5 eggs
2 pinches turmeric
4 onions
1-2 tablespoons
clarified butter
70 ml dry white wine
80 ml cream
80 ml vegetable stock
250 g Swiss cheese
Coriander, pepper and
nutmeg
A little salt

PREPARATION

Add white wine to the pan and reduce slightly. Add the cream and vegetable stock and reduce until the sauce is slightly creamy. Season with a little salt. Pour the onion sauce over the spaetzle. Grate the Swiss cheese and sprinkle it over the top. Sprinkle cheese onto the onions that were set aside.

Preheat the oven to 250°C grill, and broil on shelf level 3 for 2-3 minutes until the cheese is melted.

Excellent with a green salad with a tangy dressing.