

KÄSESPÄTZLE (CHEESE NOODLES)



Ingredients for 4 serves

400 flour

150 milk

4 eggs (large)

1/2 teaspoon salt

300 g Emmental cheese, grated

3 red onions (cut in halves and then chopped in medium thin half rings)

1 tablespoon butter

pepper

chives (chopped)

Preparation

1. Beat flour, milk, eggs and salt thoroughly until a slightly sticky but elastic dough forms.
2. Heat the butter in a pan and add chopped onions. Let brown thoroughly on medium heat.
3. Using a "spätzle" machine (like a mandolin slicer with larger holes) or a colander with medium holes, press the noodles into a large pot full of boiling salted water.

4. Let them boil until they rise to the surface.
5. Butter a oven proof bowl or pan and transfer the "spätzle" to it. Mix with cheese.
6. Put pan in the oven (about 180°C to keep "spätzle" warm and let cheese melt).
7. When the cheese is melted, get it out of the oven and garnish with the caramelized onions and chives.

Notes

The geographic origin of "spätzle" is not precisely known; various regions claim to be the originators of this noodle. Written mention of "spätzle" has been found in documents dating from 1725, although medieval illustrations are believed to place this noodle at an even earlier date. Today, in Europe "spätzle" are largely considered a "Swabian speciality" and are generally associated with the German state of Baden-Württemberg. The total estimated annual commercial production of spätzle in Germany is approximately 40,000 tons. This dish is something hearty and warming for a winter day, after spending hours on the ski slopes or working outdoors.