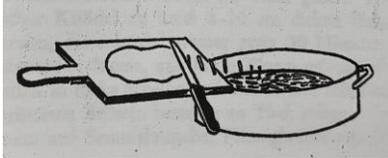


Käsespätzle



COUNTRY



Bavarian Dish
(Southern Germany)

SERVINGS

5 cups

INGREDIENTS

2 cups all-purpose flour (or whole wheat)
1 1/2 teaspoons salt (for dough)
4 large eggs
1/2 cup milk or water + more as needed
6 tablespoons butter
2 very large onions, chopped
1/2 teaspoon salt and sugar (for frying)
12 ounces shredded Emmentaler or
Jarlsberg (Swiss-like from Norway with
mild flavor) (you can also add some
Gruyere for extra flavor)

TIME TO PREPARE



20 minutes

TIME TO COOK



10 minutes

TOOLS NEEDED

Bowls, pot, cutting board,
knife, whisk, slotted spoon.

PROCEDURE

To make the Spätzle:

Mix the flour and salt to in a large bowl. Crack the eggs into a small bowl and whisk them. Pour the eggs in the flour mixture and add the milk (start with using slightly less and add more as needed). The dough should be thin but not too runny. Add more milk, water, or flour until the consistency is good. Beat the dough until the until bubbles appear. Use a wooden spoon to scoop and pull the dough. If bubbles/holes appear, the dough is done.

Bring at least 2 quarts of lightly salted water to a boil, then reduce to a simmer. Use a Spätzle maker of your choice or transfer dough to a cutting board and use a knife to scrape noodle sized portions in the hot water (see picture in top left of page).

Cook for about 2-3 minutes, or until the noodles float to the top. Use a slotted spoon to transfer the noodles to a colander to drain. Toss with some melted butter and serve warm as a side dish or use them to make Käsespätzle.

Make Ahead: The Spätzle can be stored in the fridge for at least a couple of days and then reheated. Melt some butter in a large skillet and toss the Spätzle in it to heat through.

To make the Käsespätzle:

Preheat the oven to 400 degrees F.

Melt the butter in a small pan. Add onions, sugar, salt and sauté until the onions are caramelized.

Butter a 9x13 (or a little smaller) casserole dish.

Layer 1/3 of the Spätzle in the bottom of the dish followed by 1/3 of the cheese and 1/3 of the caramelized onions. Repeat, sprinkling each layer with some salt, ending with cheese and onions on top.

Bake for 10 minutes or longer until the cheese is melted and the edges are just beginning to get a little crispy.

Serve immediately and enjoy!