



Cheese spaetzle noodles with fried onions und cucumber salat

Ingredients (serves 10)

- 1500 g plain flour (Type 405, 550 oder „Spätzlemehl“)
- 15 eggs
- 8 onions
- 650 g cheese (preferably a mix of 400 g mountain cheese und 250 g emmentaler cheese)
- 5 cucumbers
- 1 bunch parsley (ca. 75 g)
- 1 bunch dill (about 40 g) fresh, dried or frozen
- 125 g sour cream
- 12 tbs sunflower oil
- 5 tbs balsamico, white
- 12 g black pepper
- 50 g salt (2,5 tbs)
- 5 g nutmeg (2-3 tsp)

Preparation

Fried onions

1. Peel the onions, cut off the ends and slice in fine rings (or half rings).
2. Put the rings into a large bowl and mix thoroughly with 5 tbs of flour (using your hand). Empty into a colander, shake over the sink to get rid of any excess flour.
3. Heat oil to medium heat in a pan (a non-stick one works best). After having checked the right temperature with one ring, put in the onions (in any case, it must start „sizzling when the onions are fried). As soon as they start getting brown, stir and reduce the heat a little more. Continue frying for about 20 minutes until the onions are really crispy. Season with a little salt.

Spaetzle noodles

1. Basic rule for the dough: Ratio of flour (g): liquid (ml) (= eggs or eggs&water) = 1:1.
2. Pour the liquid into a bowl, add salt (and possibly a little nutmeg) and add the sifted flour, stirring all the time with a wooden spoon. When there are no more lumps, keep stirring until the dough starts to bubble. Leave the dough to stand for about 15 minutes.
3. Bring enough salted water to a boil in a saucepan. Grate the cheese and set aside.
4. Use a slicer, a press or a sieve to slide the dough into the boiling water (only 1-2 ladles at a time!). Wait 1-2 minutes until the spaetzle float to the top, then skim them off and mix them with the cheese and a little spaetzle water in a large ovenproof bowl (or a pot), keep warm in the oven. Repeat until the dough has been used up. Season the whole mixture to taste (don't forget the spaetzle water, it makes the whole thing nice and creamy).
5. You can use a spaetzle grater or a spaetzle slicer, but it also works wonderfully without.

