

## Käse-Spätzle

### Dough

500g flour  
1 tsp salt, plus extra to salt water  
½ tsp Pepper, plus extra to taste  
1 tsp nutmeg, plus extra to taste  
½ tsp baking soda  
6 eggs  
¾ cup sparkling water

### Crispy fried onion

1 yellow onion  
¼ cup flour, for dusting  
Salt and pepper, to taste

### To serve

1 tbsp butter  
1 tbsp olive oil  
250 g grated cheese  
½ cup heavy cream or milk  
Fresh parsley, finely chopped

### Dough

1. Mix flour, salt, pepper, nutmeg and baking soda together in a bowl.
2. Whisk eggs in a large bowl, add flour by the spoonful, alternating with sparkling water and mix thoroughly until smooth.
3. Bring a large pot of water to the simmer on medium-high heat, induction setting 6-7. Ensure the water is at a simmer and not boiling. Add salt and taste the water, it should be slightly too salty for extra flavour.

### Spätzle

1. Scrape the Spätzle dough off a wooden board directly into the simmering water.
2. When Spätzle rises to the top, take them out of the water using a slotted spoon and put them in a sieve or directly in a bowl.
3. Repeat until there is no dough left.

### Crispy fried onion

1. Cut onions in half rings and dust them with flour.
2. Heat up oil in a pot on high heat, induction setting 7 (be careful not to over fill the pot with oil). Alternatively use a deep fat fryer temperature 170C.
3. As soon as the oil is hot enough 170C if using a thermometer. Add the dusted onion rings in batches and cook until they are crispy. Take them out with a slotted spoon and let them rest on a paper towel to absorb residual oil. Repeat until no onions left.

### To serve

1. Heat the butter and oil in a frying pan on high heat, induction setting 7.
2. Add the Spätzle and grated cheese, toss until cheese is melted.
3. Add ½ cup heavy cream or milk and mix. Season with salt, pepper and nutmeg.
4. Garnish with fresh parsley and Röstzwiebeln (crispy fried onions).

Serves 4

Preparation time 15 minutes

Cooking time 20 minutes

## Hints and tips:

- The kneading process when making the dough is more a beating of the dough to get air bubbles into the dough. This will make your Spätzle extra "fluffig"(fluffy).
- Traditionally you scrape the Spätzle dough off a wooden board directly into the simmering water, but there are easier ways too. You can use special Spätzle tools, or you can use a potato press with medium-large holes; put a few scoops of dough in the potato press and press the Spätzle directly into the simmering water.
- If you don't have a digital thermometer. To test if the oil is hot enough for the onion rings, simply use the back of a wooden cooking spoon, press down, when bubbles appear, the oil is hot enough.
- Please note to be cautious when heating up oil for frying the onions. Do not overfill the pot with oil, fill to approximately one-third full only.