



Cheese spaetzle (Kasnockn)

My recipes are calculated for 2 people!

For the spaetzle dough:

- 2 eggs
- 150 g flour
- 30 g butter melted
- approx. 100 ml milk
- salt
- pepper
- 1 pinch of nutmeg

Ingredients:

- 200 g strong mountain cheese (grated)
- 1 onion
- 1/2 bunch chives for sprinkling
- 1-2 tbsp clarified butter

Preparation:

Heat the water with salt in a large pan. Melt the butter.

Mix the flour with the eggs, milk, butter and a little salt, pepper and a pinch of nutmeg with a wooden spoon to form a dumpling dough. Please do not stir for long! If the dough is too firm, it should be viscous, add a little more milk. Leave the dough to stand for a few minutes.

Then sift through a gnocchi sieve into the boiling salted water. Cook briefly (approx. 2 mins.) until the dumplings float to the surface. Strain and rinse with cold water.

Grate the cheese. Heat the clarified butter in an iron pan. First fry the diced onion until golden brown, then add the dumplings to the pan. Add the cheese. Melt the cheese and toast the dumplings well. Fry the Kasnocken in the pan so that a nice crust forms on the bottom of the pan. Scrape off the crust and mix in! This is definitely the best part of the Kasnockerln!

In another pan, fry the finely sliced onion in brown butter until golden brown. Before serving, sprinkle the Kasnocken with the roasted onion and plenty of fresh chives. Serve the Kasnockn straight from the pan - preferably with a green salad on the side!

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