

# Home made Cheese Spätzle

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You need:

## For the Spätzle dough

- 500g all purpose flour
- 100g Semolina flour or 3 eggs
- Salt
- Water

and

- butter
- 4-5 big onions
- 400g cheese, mountain cheese mixed with Emmental or Gouda
- pepper

First of all, prepare a homogeneous dough from the ingredients. This should tear from the spoon and not be too liquid. Let the dough rest for 20 to 30 minutes and ...



... chop 4-5 big onions into rings, heat butter in a pan and let them brown slowly, but don't let them get too dark.



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Grate the cheese.



Boil water in a sufficiently large and wide pot with a little salt.

Now take the 'Spätzle press' and fill it with the dough. Now you put the press on the pot and slowly squeeze the dough into the boiling water. If you don't have a Spätzle press, you can scratch them on a board with a sharp knife, that's the traditional way to do it.

Spätzle should swim upwards relatively quickly. If the Spätzle swim up, they are cooked through. Then you can skim the Spätzle with a trowel.



Brush an oven dish with butter. Sprinkle in the homemade Spätzle. Sprinkle in the pan-roasted onions and grated cheese and pepper. In this scheme, fill the oven dish. Finish filling with roasted onions and cheese.



Cook the cheese Spätzle in the oven at 170°C hot air for 30 minutes.

The ideal side dish is a leaf salad with a simple vinegar oil dressing.

Enjoy!

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