



Underberg cheese spaetzle with fried onions

Ingredients

For 4 servings

- 800-1000 g fresh egg spaetzle
- 100 g mountain cheese
- 80 g gouda
- 1 bunch of chives
- 1 tablespoon clarified butter
- 150 ml broth
- 2 onions
- 2 cl Underberg

- 2 tbsp flour
- salt, pepper

Preparation

For the fried onions, peel onions and cut into fine rings. Heat a pan with 2 tablespoons of clarified butter. Dust half of the onions with flour and fry in the clarified butter for 2-3 minutes until crispy. Remove from pan and set aside.

Grate the mountain cheese and gouda. Wash and finely chop chives.

Heat remaining clarified butter in pan, sauté onions until translucent. Add spaetzle and fry for 5-7 minutes until golden brown and hot. Add Underberg and broth and stir in.

Add grated cheese and stir until melted. Season with salt and pepper.

Serve spaetzle with fried onions and chives.

Tip: You can also use dry spaetzle – then cook them in boiling salted water before adding them to the pan.

Preparation time: 30 minutes

Nutritional values per serving: 609.1 kcal / 2549.4 kJ

59,8 g carbohydrates

26,4 g protein

25,4 g fat