



## Mostkäsesuppe

This recipe comes from our food blogger Tom @gerichtekueche1

### Ingredients:

1000 ml beef soup  
125 ml Ländle cream  
200 ml must  
100 g Ländle Mostkäse  
150 g grated Ländle spaetzle  
cheese (spicy)  
50 g Ländle butter  
2 small red onions or, even better,  
shallots  
6 sprigs of thyme  
nutmeg  
1 handful of sea salt (coarse)  
Salt pepper  
100 g puff pastry  
1 egg

### Preparation:

Preheat the oven to 200 degrees top / bottom heat. Then cut about 1cm thin strips from the puff pastry and place on a baking sheet lined with baking paper.

Now fold in the puff pastry strips so that a spiral is created (see photo). Now whisk an egg and carefully brush the spirals with it. Now you rub off 3 sprigs of thyme and chop the leaves a little smaller. Now sprinkle the spirals with the coarse-grained sea salt, the thyme leaves and some grated cheese.

Put it in the oven for 10-12 minutes at 200 degrees top / bottom heat. For the cheese chip, melt some grated cheese in a non-stick pan (without adding fat) over medium heat.

It is important that you put the cheese in the pan in a circle and as evenly as possible. After about 3 minutes, turn over and roast the other side for 3 minutes as well. Then drain on kitchen paper. When it cools down, the chip becomes crispy!

Finely dice the shallots and sauté them in butter over medium to high heat. Then deglaze with the must and let it boil down for about 2 minutes. Now add the beef soup.

As the last liquid ingredient, add the whipped cream / cream and bring to the boil for another 2 minutes. Now mix everything well with the hand blender so that no shallots can be seen.

Now set the stove very low. The soup must not boil when the cheese is added, otherwise it will clump together. First add the diced must / mountain cheese and stir. Next comes the grated spaetzle cheese. Again stir well.

The cheese will melt very quickly in the hot soup. Now season with salt and pepper. Finally, mix the soup again with the hand blender until frothy and serve quickly.

Good succeed...

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