



Käse Bierlatschinke

Ingredients:

400 g minced meat, mixed
75 g bacon
125 g mushrooms
1 red onion
2 cloves of garlic
1 handful of parsley
75 g rocket
8 cherry tomatoes
200 g Ländle spaetzle cheese
200 ml dark beer (malty)
20 g Ländle butter
130 g of flour
130 ml Ländle milk
150 ml Ländle cream
3 eggs
½ tbsp nutmeg grated
2 tbsp balsamic vinegar
2 tbsp olive oil
½ teaspoon sugar
Salt pepper

Preparation:

For the „beer pancakes“ put the following ingredients for the dough in a large measuring cup:

* 150ml beer, * 130ml Ländle milk
* 130g flour, * 2 eggs, * 1 pinch of salt

Now mix the ingredients together well with a whisk.

Bake the “Bierlatschinken” thinly in a large coated pan with 5g butter each. To do this, place a blob of dough in the middle of the pan (preferably with a ladle) and turn the pan in a circle until the entire surface is covered with dough. Just before bubbles form, turn the pancakes.

For the filling, finely dice the onion and garlic. Likewise the mushrooms and the bacon. Now fry the onion and bacon in a pan over medium to high heat. After about 1 minute, add the garlic. After 1 more minute, add the minced meat and fry. When the meat is no longer pink, deglaze with the rest of the beer. Let it boil down briefly - add the parsley and mix

everything well. Finally, season with salt and pepper.

Preheat the oven to 200 degrees top / bottom heat.
Now it's time to fill the „beer pancakes“. To do this, put some of the tasty filling and some cheese on the pancakes. Roll these up. Then finish in a refractory form. Now mix the remaining cheese with whipped cream, a little nutmeg and an egg and pour / spread well over the “beer patties“. The whole thing is now in the oven at 200 degrees top / bottom heat for 15 minutes.

For the light salad, mix well the balsamic vinegar, olive oil, sugar, salt and pepper. Eight cherry tomatoes, dice a red onion and pull everything through the dressing together with the rocket.

Arrange and enjoy!