



Käsknöpfle with Röstzwiebeln

Ingredients:

spaetzle:

500 g spaetzle flour
7 eggs
200 g Ländle milk
50 g of mineral water
400 g Ländle spaetzle cheese
(or 190 g grated Vorarlberg mountain cheese - 12 months,
160 g Ländle Räbkäse,
50 g Ländle Rheintaler cheese)
50 g Ländle Sura cheese
60 g Ländle butter

roasted onions:

3 onions
30 grams of flour
20 g paprika, noble sweet

Heat Ländle butter in a pan until it is brown and has a nutty aroma. Put the flour, salt, pepper and nutmeg in a bowl.

Add Ländle milk, mineral water and eggs and use a wooden spoon to make a firm dough. Beat the dough until it bubbles.

Have a saucepan ready with plenty of boiling salted water. Press the dough through a spaetzler and bring to the boil once.

Skim the spaetzle into a bowl with a hole scoop - you can leave a little spaetzle water on it, so that it stays juicy.

Sprinkle the grated cheese mixture on top and mix into the spaetzle with a wooden spoon until it pulls threads. Pour the brown butter over it.

roasted onions:

Cut the onions into fine rings using a slicer. Put in a bowl and dust with flour and paprika powder and stir well until the onions have absorbed everything.

Fry in hot oil at 180 ° C and drain on kitchen paper. Pour the onions over the cheese knobs.