



Cheese dumplings

Leaf spinach cream, braised tomatoes and cheese butter foam

Preparation for 4 people:

Cheese dumplings

300g toast without crust
2 eggs
1 egg whites beaten
60ml Ländle milk
1 shallot
50 g Ländle butter
150g Ländle Arlberger or
Ländle Mostkäse

Cut the bread into cubes. Cut the shallots into fine cubes and sauté them in the Ländle butter. Pour Ländle milk on top and bring to the boil once. Season with a little salt, pepper and nutmeg and pour over the toast. Add eggs and Ländle Arlberger and mix well. Finally, fold the beaten egg white into the mixture and refine it with herbs such as chives and parsley. Form dumplings and fry in hot oil.

Leaf spinach cream

50 g Ländle butter
50 g flour
500 g Ländle milk
500 g baby spinach

Melt Ländle butter and stir in the flour. Mix well and add the Ländle milk. Bring to the boil and season with salt, pepper and nutmeg. Using a mixer, mix the bechamel very finely with the spinach leaves.

Braised tomatoes

20 cocktail tomatoes
1 clove of garlic
1 sprig of rosemary
1 sprig of thyme
200 g olivesoil

Briefly boil cocktail tomatoes in hot water and rinse immediately in ice water. Peel the tomatoes and place on a tray.

Add the herbs, garlic and olive oil and cook in the oven at 60 degrees for 3 hours.

Cheese butter foam

1 onion
60 g Ländle butter
100 g Ländle Arlberger
200 g chicken stock
100 g Ländle cream

Melt the Ländle butter in a saucepan, add the diced onions and sweat well. Add the Ländle Arlberger and pour in the stock, simmer briefly and pour in the Ländle cream again. Mix finely with a mixer and froth up.