



UNIT 11 / Germany

Swabian Cheese Noodles

Ingredients

- 300 g. wheat flour (405)
- 1Tl. Salt
- 50 ml Water
- 3 St Eggs
- 30 g. Butter
- 2 El. Soy oil for frying
- 100 g. grated Emmentaler
- 100 g. grated mountain cheese
- nutmeg and pepper
- half waistband
- half bunch chives
- 2 St. big onions

Directions

- Peel the onions, cut into thin rings, fry in butter until golden brown and keep warm.
- Mix the flour, eggs, water and a little salt to form a smooth batter until pale.
- Press or scrape the dough into plenty of boiling salted water with a spatula, sieve with large holes or a wet board.
- Take out the noodles as soon as the surface floats.
- Heat butter in a mold, alternate a layer of noodles and a layer of grated cheese.
- At low heat about 80 degrees, leave bowl in the oven
- Finally, top with roasted onions and freshly chopped chives, garnish and serve

Notes: Serving recommendation a green salad with dressing.





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