

## Grandma Luise's Schoppala

**1** Steam or boil potatoes until soft, peel as hot as possible and press through a potatoe ricer. Then let cool down for at least 15 minutes.

**2** Add the flour, salt, nutmeg and the egg and mix everything lightly with a fork (don't forget to salt accordingly to taste!). Quickly form into dough dumpling by hand. The less you knead the potato dough, the better.

**3** Immediately continue kneading it (the dough gets sticky otherwise): Take a handful, form on the floured board into rolls that are at least thumb- thick, and cut into pieces of equal size. Flour your hands and form into finger- thick noodles that are 8-10 cm (3-4 inches) long and place on a board dusted with flour or semolina.

**4** Heat the clarified butter in a large pan and fry the Schoppala over medium heat until golden-brown. Be sure to carefully turn them over several times. Take out (let excessive fat drip off on a paper towel) and enjoy!



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*Recipe source: delicious days, page 99*

Prep time: ~1-1,5 hour

Ingredients (for 4 as a side dish or snack):

- \* 750-800 g mealy boiling potatoes
- \* 75 - 100 g all-purpose flour (as needed), extra for dusting the board (or use semolina)
- \* salt
- \* freshly grated nutmeg
- \* 1 large egg
- \* clarified butter for deep-frying