Käsespätzle

1 Since the dough should rest for about 20 to 30 minutes, start with combining flour, eggs (and egg yolk) and a good- sized pinch of salt. Blend well with your kitchen machine and add - if necessary - water spoon by spoon. The dough should not be runny, but soft enough to gradually follow gravitation. Then set aside and allow to rest.

2 Meanwhile heat butter in frying pan over low to medium heat, add onions, and let them slowly gain a golden brown color. Don't let them get too dark, as they tend to become bitter. Drain on a paper towel, then set aside.

3 Bring a large pot of water briefly to a boil, add a pinch of salt, then reduce heat. The water should simmer throughout the whole process, but not boil strongly. You can either cut and shape the Spätzle by hand, or, which makes things a 1000 times easier, use a Spätzle maker (a colander may work, too!?). Cook Spätzle for about 2-3 minutes 'till they float back to the surface, then remove them with a slotted spoon. Aim for two or more runs to avoid a big sticky *something* as opposed to cute little Spätzle.

4 When done, drain the water, melt 1-2 tbsp of butter and return Spätzle to the pot. Shake the pot a few times to evenly distribute the butter, then add the grated cheese and mix well.

5 Now simply add the browned onions and chopped chives on top and serve immediately - preferably with a big bowl of mixed greens!

Käsespätzle

Recipe source: own creation

Prep time: 30min.

Ingredients (serves 2):

* 250g flour
* 5 eggs + 1 egg yolk
* a good pinch of salt
* 2-3 tbsp water (if necessary)
* 2 tbsp butter
* 150-200g cheese, grated (Emmenthaler, Mountain cheese, Gruyère...)
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* for the onions:
* 75g butter
* 2 mid- sized onions, cut in rings
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* for decoration:
* 2 tbsp chives, chopped

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