



## Allgäu-Style Cheese Spätzle with St. Mang Limburger

### Spätzle ingredients (4 servings)

500 g flour  
5 eggs, 1/8 l water  
Salt to taste

### Making the Spätzle

1. Sift flour into a bowl. Add eggs, water and a pinch of salt. Knead dough until bubbles begin to form. Put a pot of salted water on to boil.
2. Working in batches, fill the St. Mang Spätzle form with dough and grate the Spätzle into the water. Remove the Spätzle from the pot as soon as it has floated to the top for approx. 30 seconds. Drain the Spätzle and place in a casserole dish.



### Sauce ingredients (4 servings)

3 tbsp. butter  
1 tbsp. flour  
600 ml vegetable broth  
1.5 packages (300 g) St. Mang Limburger  
Salt, freshly grated nutmeg  
2 onions  
1 bunch chives

### Making the sauce

1. Heat 2 tbsp. butter in a frying pan. Add flour and brown. Add broth, stirring constantly. Bring to a boil and simmer for approx. 5 minutes. Coarsely grate the Limburger. Add the Limburger to the sauce and stir constantly until melted. Season with salt and nutmeg to taste.



2. Peel the onions and cut them into rings. Heat 1 tbsp. butter in a frying pan. Sauté the onions in the butter, turning them, for approx. 5 minutes or until golden brown. Wash the chives, shake dry, and chop into sections. Combine Spätzle and cheese sauce. Place onions on top and sprinkle with chives.

Prep time: approx. 1 hour. Energy content per serving approx. 2640 kJ, 630 kcal. Protein: 31 g, fat: 30 g, carbs: 61 g Extra tip: You can also add pears to the onions for a refined touch. To do this, wash one pear, cut it into quarters, remove the core, and then cut into cubes. Add the pear cubes to the onions and sauté.