

## Öztaler Käsespätzle

Ingredients for 2 persons:

- 300 g flour
- 1/4l water
- Salz
- 1 egg
- Clarified butter
- 150 g spicy cheese (mountain cheese)

Preparation:

1. Flour and salt in a bowl, add egg and water
2. Leave the dough for 3 minutes
3. Heat water in a pot
4. Use a "Spatzhobel" and plane small dumplings, as the Spätzle swim on the surface you can skim them off and rinse with cold water
5. Heat clarified butter in a pan, roast the Spätzle and the cheese
6. Season with salt and herbs



Good luck and enjoy your meal.



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