

Vorarlberger Käsknöpfle

The Original

Anyone who has ever been to Vorarlberg knows them - our "Käsknöpfle". Served in a traditional wooden bowl, accompanied with potato salad. This dish should not be missing on any menu in the restaurants of the country. Exactly the same, however, can be found at many Vorarlberg lunch tables almost every week - the dish is considered as the classic meal on Fridays.

The exact preparation and the cheese mixtures vary a little from region to region, but the basic recipe is the same everywhere. And actually, it's not that hard! We hope you have fun trying to recreate it!

Ingredients:

- 500 g flour
- 6 eggs
- approx. 200 ml water
- Salt
- 1-2 onions
- 100 g butter
- 300 g cheese (mountain chese, alp cheese, rass cheese)
- Saltwater for boiling
- If desired: pepper, chives



Preparation:

- Quickly mix flour, eggs, water and salt into a dough.
- Tip: Stirring for too long makes the dough tough. The dough should be firm enough to pull from the spoon.
- Grate and mix the different types of cheese.
- Bring salted water to a boil and "spätzla" the dough in portions with a spaetzle slicer.
- Boil briefly until they float on the surface of the water, strain.
- Make layers of spaetzle and cheese in a warmed bowl.
- Peel onion and cut into rings. Dredge a little in flour and fry in butter until light brown.
- Stir once before serving and add onion rings on top. Refine with freshly ground pepper or chives.
- Tip: We eat "Käsknöpfle" traditionally with potato salad.