SPINACH SPAETZLE (AUSTRIAN PASTA) WITH CHEESE SAUCE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Smooth and creamy consistency in seconds

🕐 25   🔥 easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SPINACH SPAETZLE

250 g	QimiQ Classic, unchilled
2	Egg(s)
150 g	Spinach
	Salt
	Ground nutmeg, grated
500 g	Flour, coarse grain

FOR THE CHEESE SAUCE

250 g	QimiQ Cream Base
1	Onion(s), finely sliced
	Butter, to fry
150 ml	Vegetable stock
100 g	Blue veined cheese, finely diced
0.5	Apple, grated
	Salt and pepper

METHOD

1. For the spinach spaetzle: whisk the unchilled QimiQ Classic smooth.
2. Add the egg, spinach and seasoning. Add the flour and whisk smooth. Allow to rest for approx. 15 minutes.
3. For the cheese sauce: fry the onion in butter until soft. Add the QimiQ Sauce Base, vegetable stock and cheese and bring to the boil.
4. Add the grated apple and season to taste with the salt and pepper.
5. Bring salted water to the boil. Push the spaetzle batter through a spaetzle sieve (or allow to drop from a teaspoon) into the boiling water. As soon as the spaetzle rise to the surface, remove with a draining spoon.
6. Serve the spinach spaetzle with the cheese sauce.