



SPINACH SPAETZLE (AUSTRIAN PASTA) WITH CHEESE SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Sämige Konsistenz im Handumdrehen



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SPINACH SPAETZLE

250 g QimiQ Classic, room temperature

2 Egg(s)

150 g Spinach

Salt

Nutmeg

500 g AP Flour, coarse grain

FOR THE CHEESE SAUCE

250 g QimiQ Classic, chilled

1 Onion(s), finely chopped

Butter, to fry

150 ml Vegetable stock

100 g Blue 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 milk, vegetable stock and cheese and bring to the boil. Refine with the cold QimiQ Classic.
4. Add the grated apple and season to taste with the salt and pepper.
5. Bring salted water with a shot of olive oil to a 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.