

heute gibt es...

Mushroom spaetzle



Ingredients: (For 4 people)

- 500g mushrooms
- 2-3 tbsp lemon juice
- 4 onions
- 150g Emmental cheese, grated
- 1 bunch of parsley
- 2 tbsp butter
- Salt and pepper
- 600g spaetzle (homemade or from the dairy case)
- ½ tsp paprika powder (sweet)

Preparation:

1. Clean the mushrooms, cut them into slices and sprinkle with lemon juice.
2. Peel the onions, dice 1 onion, cut the other 3 in rings.
3. Preheat oven to 200 °C (fan).
4. Heat 1 tbsp butter in a pan, insert diced onions and mushrooms, fry and then season with salt and pepper.
5. Fold in the spaetzle, the cheese and finally the chopped parsley. Now everything is put in an ovenproof dish and fried golden brown in the oven for approx. 10 minutes.
6. Meanwhile, heat 1 tbsp butter in another pan, mix the onion rings with the paprika and fry them golden brown.
7. Season the onion rings with salt and pepper and spread on the mushroom spaetzle before serving.



