

Cheese Spaetzle

Cuisine: **German**
Food category: **Vegetarian dishes**



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Program steps

Preheating: 140 °C

1

 Combination

 50 %

 Termination by core probe temperature

 72 °C

 140 °C

 70 %



Ingredients - number of portions - 10		
Name	Value	Unit
spaetzle	1	kg
gouda cheese	300	g
cream 12%	250	ml
salt	10	g
whole black pepper	3	g
onion	200	g
butter soft	100	g

Nutrition and allergens	
Allergens: 1, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	357.7 kJ
Carbohydrate	27.3 g
Fat	20.2 g
Protein	15.1 g
Water	0 g

Directions

Mix spaetzle, cheese, cream, salt, and pepper. Place in an AMT container. Cut onions into cubes and sauté with butter until golden brown, then pour over the cheese spaetzle after reaching the core temperature.

Recommended accessories



Vision Pan