

### **Onions for Spätzle**

1200g onion peeled and trimmed.

Vegetable oil

Butter

#### ***Method:***

- Cut the onion in half lengthwise and slice it finely into even rings.
- Heat oil and butter together in a big pan, add the sliced onion and cook over medium heat for about 10-15 minutes or until onions turn golden brown, stirring often. Set aside. In case there is any oil/butter left in the pan, leave it. Unless there are black particles from frying the onion, in that case, discard it.

### **Spätzle** (could be separated into four batches)

1000 g all-purpose flour           (250g)

2 tbsp salt                           (1 tsp)

16 large eggs                       (4eggs)

360 ml milk, (or water)         (90ml)

350g Cheese grated

#### ***Method:***

- In a bowl, whisk together the flour, eggs, milk, and salt. Stir until the batter is well combined and develops bubbles. You can also use a mixer. The batter should neither be too thin nor too thick or it will be difficult to make the spaetzle with your spaetzle maker. Let the batter sit for 5-10 min.
- Put a colander into a bowl to drain the Spaetzle once cooked and bring a large pot of water over high heat to a boil, add about 1 Tbsp of salt to the water, and reduce temperature to a simmer.
- Press batter through a spaetzle maker, a large holed sieve or colander into the simmering water.
- Work in batches, after using about 1/3 of the batter stop adding new spaetzle and let them cook for about 2-3 minutes, or until they float to the top. Stir occasionally. Use a slotted spoon to transfer the spaetzle to the colander so that excess water can drip off.
- Serve the spaetzle immediately or sauté them in butter to crisp them up a little. If you don't serve or sauté them right away, add 1 or 2 Tbsp of butter to the hot spaetzle to prevent them from sticking together.

### **Potato Salad**

3000g potato  
4 apples  
250g shallots  
50g parsley  
2 bunch spring onion  
500g Bacon Lardons  
30g Dijon Mustard  
vegetable

#### ***Method:***

- Cut the potatoes in half if they are large, put them in a pot and add enough lightly salted water to cover them by 4 cm. Bring to a boil, and boil gently, uncovered, for about 15 minutes, until just tender. Drain.
- While the potatoes are still warm, peel and slice, or cube them, into a large serving bowl.
- In a large frying pan, cook the bacon until crisp. Drain. Pour out all but 2 tablespoons of bacon fat. Add the shallots and white of the scallions, and cook until soft, about 2 minutes. Mix with potato pieces.
- In the same pan, mix 150ml of water with, some vegetable bouillon paste, cider vinegar, sugar, salt, mustard. Stirring with a whisk, bring to a boil and pour over salad. Add the gherkins, apples, and crumble bacon over the top, and serve warm finishing with the parsley.

### **Schnitzel**

plain flour  
salt,  
8 large eggs  
200ml milk  
fine plain dried breadcrumbs  
3000g veal scaloppine or eye round, cut across the grain into equal pieces and flattened.  
Freshly ground black pepper  
vegetable oil  
butter  
6 lemons, cut into 6 wedges.  
100g curly parsley washed picked and finely chopped.

- Line a large tray with grease proof paper. Whisk flour and 2 teaspoon salt in a wide shallow bowl. Lightly whisk eggs and milk in another wide shallow bowl. Mix breadcrumbs and 2 teaspoons salt in a third wide shallow bowl. Pound veal slices between sheets of plastic wrap to 0.5cm to 1cm thickness, being careful not to tear. Season lightly with salt and pepper.
- Dredge the veal slices in flour mixture; shake off excess. Dip in egg. Turn to coat; shake off excess. Dredge in breadcrumbs, pressing to adhere; shake off excess. Transfer slices to the tray in single layers separated with the grease proof paper. Repeat with remaining veal slices.
- Heat the large brat-pan to 175°C pour in oil, add butter to skillet and adjust heat to maintain 175°C.
- Using a large spoon, carefully baste the top of the veal with the hot oil. Cook until breading puffs and starts to brown, about 1 minute. Turn and cook until browned, about 1 minute longer. Transfer to paper towel-lined sheet and keep warm until serving.
- Finish with lemon and parsley