

# Käsknöpfle

## Ingredients

- 3 onions, cut into rings
- flour
- ghee or oil for frying
- 1 lb spaetzle
- 5 oz Gruyere cheese
- 5 oz Swiss cheese (e.g. Appenzeller, Emmental, Raclette, etc.), grated
- apple sauce

## Directions

Coast onion rings with flour. Heat ghee in a frying pan over high heat. Add onion rings and cook until golden brown. Set aside.

Bring salted water to a boil. Add spaetzle and cook until al dente. Transfer to a bowl and add grated cheese. Mix well.

Serve with onion rings and apple sauce.