

## Wolfgang Puck's Spätzle w. Gruyère & Caramelized Onions

Serves 6 (makes plenty for 10!)



### Ingredients:

- 1¾ cups Milk
- 4 large Egg yolks
- 1 large Egg
- 3 cups all-purpose Flour
- ¼ tsp freshly grated Nutmeg
- Salt
- Freshly ground black Pepper
- 2 tbsp Peanut Oil
- 1 tbsp unsalted Butter, cut into small pieces
- 5 oz Gruyère cheese, shredded (about 1½ cups)
- 1 medium white Onion, thinly sliced

### Directions:

In a small bowl, whisk together the milk, egg yolks, and egg.

In a large bowl, whisk together the flour with the nutmeg, 1 tsp of salt, and ¼ tsp of pepper.

With a wooden spoon, stir the egg mixture into the flour mixture just until blended but still slightly lumpy.

Cover the bowl with plastic wrap and refrigerate the batter for at least 1 hour or as long as overnight.

Bring a large pot of salted water to a boil.

Prepare a large bowl of ice water.

Carefully hold a colander with large holes over the boiling water.

Add about ½ cup of the batter to the colander and, with a rubber spatula or the back of a large spoon, press the batter through the holes to drop into the simmering water.

Repeat until all of the batter has been used.

Cook for 2 minutes, then drain thoroughly. Immediately transfer the Spätzle to the ice water, stirring until all of the ice has melted. Drain the Spätzle and transfer them to a large bowl.

Stir in 1 tbsp of the oil, season lightly with salt and pepper, and toss to coat.

Set aside. (You can prepare the recipe to this point up to a day ahead and refrigerate the Spätzle.)

Preheat the oven to 400° F.

Oil a 9" x 13" baking dish and spread the Spätzle evenly in the dish and dot with the butter pieces.

Sprinkle evenly with the cheese and bake until the Spätzle are hot and the cheese is just melted, about 20 minutes.

As soon as you put the spaetzle in the oven, heat the remaining 1 tbsp oil in a medium skillet over high heat.

Add the onion and cook, stirring, until softened slightly, about 1 minute.

Reduce the heat to medium-low and cook, stirring occasionally, until the onions are lightly browned, about 15 minutes.

As soon as the Spätzle are ready, scatter the onions over them and serve immediately.