



CHEESE-KNIDDELEN

Serves 6-8 – Prep 1h 20' – Takes some time - Vegetarian

6 onions
40g butter + extra for frying
1 star anise
800g flour
1 tsp salt
4 tbsp fresh parsley, chopped
6 eggs
450ml milk
200g Gruyère or Emmental cheese, grated

1. Peel and halve the onions, then cut into thin slices. Melt 40g butter in a frying pan, add the sliced onions, star anise and a pinch of salt and gently fry for 20 minutes until meltingly soft and brown, stirring regularly. Remove the star anise and set aside when done.
2. Meanwhile, prepare the dumpling batter: Put the flour into a large bowl, add the salt, parsley and eggs and knead with an electric whisk fitted with a kneading attachment. Gradually add the milk, whisking between each addition. Knead until you get a sticky, shiny batter.
3. Fill a large saucepan with boiling water and add a generous pinch of salt. Grab a portion of batter with the help of two teaspoons, shaping a little dumpling, and dip the teaspoons into the boiling water so the dumpling slides off into the saucepan. Repeat until the bottom of the saucepan is covered with dumplings. Keep boiling until the dumplings float to the surface – that's when they're ready. Remove from the water with a slotted spoon and put into a bowl. Repeat the process until all the batter is used up.
4. Preheat the oven to 220°C.
5. Meanwhile, you can start frying off the cooked dumplings in batches. Melt a tablespoon of butter per portion and fry each portion of dumplings until golden brown and crispy. Put a layer of fried dumplings into an ovenproof dish, top with onions and cheese, then repeat with a second layer, topping it again with onions and cheese.
6. Bake the Käskniddle for 5 minutes until the cheese has melted and turned golden.

Serve with a green salad.

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