

SPAETZLE WITH FRESH HERBS, CARAMELIZED ONIONS AND GRUYERE

PAIRED WITH 2016 MERLOT | YIELDS 4 SERVINGS

INGREDIENTS

4 cups All-purpose Flour
1 teaspoon Salt
5 Eggs
¾ cup Milk
6 ounces Butter, separated
2 tablespoons Olive Oil, extra
6 cups White onions, julienned

Kosher salt
Freshly Ground Pepper
2 tablespoons Parsley, chopped fine
1 teaspoon Rosemary, chopped fine
1 tablespoon Chives, chopped fine
4 ounces Gruyere cheese, grated

METHOD

1. In large bowl, combine flour and salt.
2. Make a well in the flour and add the milk and eggs. Mix with a whisk to form a soft batter. Refrigerate the mixture for a minimum of 30 minutes but up to 4 hours to allow the flour to fully hydrate.
3. Bring a large pot with 1 gallon of water and 2 tablespoons of kosher salt to a vigorous boil.
4. Place the spaetzle maker over the pot and spoon the dough into the hopper and deposit the dough into the boiling water by sliding the hopper back and forth. Refill the hopper, as needed until all the dough used.
5. When noodles float to the top of the water, they are done. Remove the noodles with a perforated strainer and cool the noodles in ice water. The noodles can be cooked in two batches. Remove the noodles from the water and store them coated in a bit of olive oil to prevent sticking.
6. Meanwhile, heat a large skillet over medium high heat, melt 2 ounces of butter with the olive oil then add the onions and some salt and pepper. Cook the onions, turning occasionally, until they are golden brown and sweet, adjusting the heat, if necessary, to prevent burning.
7. Next, melt 4 ounces of butter in a large skillet (cast iron is best). Add the spaetzle to the pan and cook, stirring occasionally, until the spaetzle is golden brown.
8. To serve, mix the cooked noodles with the chopped herbs, caramelized onions and grated cheese and serve immediately.