

***Käsespätzle* – by Mom and Dad**

Ingredients for 4 servings

- 1 kg *Spaetzle*, fresh, from the cooling shelf
- 400 ml of cream
- 200 g *Emmentaler*, grated
- ½ bunch of parsley, chopped
- 1 onion (s) diced
- salt and pepper
- butter



Fry the diced onion in a little butter until translucent. Deglaze with the cream, add chopped parsley and season with salt and pepper. Bring to the boil briefly, then add half of the cheese and stir well. Fold in the *Spaetzle*.

Put the mixture in a greased baking dish and sprinkle with the remaining cheese.

Bake at 200 ° C top / bottom heat for approx. 20 minutes until the desired brownness is achieved.

***Kaiserschmarrn* - by Mom and Dad**

Ingredients for 3 servings

- 200 g of flour
- 30 grams of sugar
- 1 pinch of salt
- 4 pcs eggs
- 300 ml of milk
- 40 g butter (for the pan)
- 30 g raisins
- 1 pinch of icing sugar for sprinkling



For this delicious *Kaiserschmarrn*, first mix the flour, sugar, salt and yolk with the milk in a bowl to form a smooth, thick dough.

In another bowl, beat the egg whites until stiff and then fold into the thick dough.

Foam the butter in a large, flat pan (Ø 22-24 cm) so that it is very hot, slowly pour in the dough and bake on both sides with the help of a spatula.

Then bake the pan in a preheated oven on moderate heat (hot air approx. 180 ° C) for 10-12 minutes until the *Kaiserschmarrn* is lightly golden brown.

Then take the pan out of the oven and use two forks to tear the finished dough into irregular pieces.

Now add the raisins, stir well and place the pan in the oven while it is still hot for about 1 minute.

Arrange the pancakes on plates, sprinkle with sugar and serve with any compote or apple sauce.