

# cheese noodles

Cuisine: **German**

Food category: **Vegetarian dishes**



Author: **Retigo Team Deutschland**

Company: **RETIGO Deutschland GmbH**



## Program steps

Preheating: 140 °C

1	Combination	50 %	Termination by core probe temperature	72 °C	140 °C	70 %	
---	-------------	------	---------------------------------------	-------	--------	------	--

## Ingredients - number of portions - 10

Name	Value	Unit
spaetzle	1	kg
gouda cheese	300	g
cream 12%	250	ml
salt	10	g
whole black pepper	3	g
onion	200	g
butter soft	100	g

## Nutrition and allergens

Allergens: 1, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	357.7 kJ
Carbohydrate	27.3 g
Fat	20.2 g
Protein	15.1 g
Water	0 g

## Directions

Mix the spaetzle, cheese, cream, salt and pepper. Place in an AMT container. Cut the onions into cubes and sauté them with butter until golden brown and when the core temperature has been reached, add them over the cheese spaetzle.

## Recommended accessories



Vision Pan