



Goulash with Spaetzle

🕒 180—190 Min ❤️ ❤️ ❤️

Preparation

- 1 Cut the beef into small pieces and rinse.
- 2 Meanwhile, in a casserole dish, roast some onions — sliced lengthwise — in the lard, stir in our Special Sweet Paprika, add the beef, season with salt, cover and cook.
- 3 Add a spoonful of water from time to time to prevent burning.
- 4 For the spaetzle, combine flour, milk, eggs and spices to form a smooth dough.
- 5 Form the spaetzle using a board and knife or a spaetzle maker, adding them to boiling salted water as you go. After cooking for a minute or two, remove the spaetzle from the water and rinse them thoroughly with cold water, then place them in a bowl.
- 6 When the goulash is cooked, uncover and roast for a short time. Serve with the spaetzle.

Ingredients 4 Portions

🔪 = Kotányi Produkte

1 kg	Beef shin or beef neck
1 kg	Onion
2 tbsp.	Lard
3 tbsp.	🔪 Paprika Special Sweet
1 pinch	🔪 Table Salt
	Water, as required

For the spaetzle

500 g	Flour
3	Eggs
300 ml	Milk
1 pinch	🔪 Table Salt
1 pinch	🔪 Nutmeg, Ground
1 pinch	🔪 Pepper Black, Whole

