

Goulash with Spaetzle

180–190 Min

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	Archive: Table Salt
	Water, as required

For the spaetzle

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

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.