

ÄLPLERMAGRONEN - RECIPE

ÄLPLERMAGRONEN IS A POPULAR RECIPE IN SWITZERLAND IN GENERAL, BUT ESPECIALLY IN THE SWISS SCOUT MOVEMENT.



Ingredients (for 4 people)

2 pcs onion
2 pcs garlic clove
400g potatoes (hard cooking)
150g diced bacon
250g elbow pasta / macaroni
1 pack grated cheese
1 big can apple puree
4 dl cream
water
grated nutmeg
salt
pepper

Step 1: Peel onions, garlic and potatoes. Cut onions into rings, garlic into slices and potatoes into cubes (not bigger than 1cm each).

Step 2: Fry the onions, garlic and bacon in a coated frying pan until golden brown, remove and set aside.



Step 3: Boil the potatoes and macarons in salted water until they are tender.

Step 4: Warm up cream, salt, pepper, grated nutmeg and grated cheese in one pan.

Step 5: Pour off the salt water and put macarons, potatoes, diced bacon, onions and garlic into one pot.

Step 6: Add the sauce

Step 7: Serve with apple puree and enjoy!