# Dutch-style Spätzle



## Used bresc products




Bresc Dutch garlic Beemster garlic puree 450g

## Ingredients

10

- 1250 g flour
- 500 g Bresc premium basil pesto
- 250 g clarified butter
- 250 g Old Amsterdam (mature Dutch cheese)
- 250 ml cold water
- 40 g Bresc Beemster garlic puree
- 25 g salt
- 20 eggs
- cress
- salt

## Preparation method

Mix the flour, eggs, garlic puree, salt and water together in a kitchen machine to make a firm dough. Leave the dough to rest in the fridge for 30 minutes. Bring a large pan of water and salt to the boil. Squeeze the dough through a potato ricer and cook it until it starts to float. Scoop the spätzle out of the water and rinse it immediately with cold water. Fry the spätzle in the clarified butter and season with salt and pepper. Serve the spätzle with the pesto and Old Amsterdam and garnish with cress.

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