

## Spätzle and Cheese

**Time:** 20 minutes if you've already made the Butter-Fried Spätzle.

### Equipment Mise en Place

For this recipe you will need a box grater; a 2- to 2 1/2-quart broiler-safe gratin dish; a heavy-bottomed medium saucepan; a whisk; a medium heatproof mixing bowl; and a rubber spatula.

### Ingredients

Unsalted butter for the gratin dish

2 cups heavy cream

1 teaspoon paprika

1/2 teaspoon fine sea salt

Pinch ground cayenne pepper

1/4 teaspoon ground turmeric (optional)

2 large egg yolks

6 ounces sharp cheddar cheese, shredded (about 2 1/2 cups loosely packed)

1 ounce Parmigiano Reggiano, grated (about 1/2 cup loosely packed)

1 recipe Butter-Fried Spätzle, made without the optional herbs and kept warm in a large bowl

### Directions

1. Adjust an oven rack to the middle position and heat the broiler. Butter a shallow 2- to 2 1/2-quart broiler-safe gratin dish and set it aside.
2. Pour the cream into a heavy-bottomed medium saucepan and bring to a simmer over medium-high heat. Stir in the paprika, salt, cayenne, and turmeric (if using), reduce the heat to medium, and simmer until the cream has thickened slightly and is reduced to 1 1/2 cups, about 10 minutes. Remove from the heat. Whisk the egg yolks in a medium heatproof mixing bowl and, while whisking constantly, gradually pour in about 1/2 cup of the hot cream, followed by about 1/2 cup more. Pour the tempered egg-yolk mixture into the cream in the saucepan and whisk to combine. Add the cheeses and stir until melted. If necessary, return the saucepan to low heat and whisk until the sauce is smooth.
3. Immediately pour the cheese sauce over the warm spätzle and toss gently to combine. Taste for seasoning, then turn the sauce-coated spätzle into the buttered gratin dish. Broil until just heated through and lightly browned on the surface, 5 to 8 minutes. Serve hot.

**Serves 4 to 6**