

# Spezialitads dal Grischun

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## ALPINE MACARONI

*A genuinely square meal and a culinary treat*

### Ingredients

(for 4 people)

400 g macaroni  
4 - 5 potatoes  
200 g uncooked ham, raw bacon or Salsiz  
150 g grated Alpine cheese  
2 dl sauce cream  
1 dl milk  
Butter  
1 - 2 large onions

### Method

(Preparation time: 20 minutes, recipe takes approx. 30 minutes)

- Peel potatoes, cut into 1 cm cubes and boil for approx. 10 minutes in salt water before adding the macaroni. Then continue cooking both ingredients until the macaroni is ready (chewable consistency). Dice the uncooked ham, bacon or salsiz and steam in a frying pan. Grate the Alpine cheese.
- Drain the cooked macaroni and potato mixture, pour into an ovenproof container, stir in the diced meat and garnish with the grated cheese and a few curls of butter. Bring the

milk and sauce cream mixture to the boil for a short while and pour over the dish. Cut the onions into strips, steam them in butter and arrange them over the Alpine macaroni before serving.

- Brown in a pre-heated oven at 200°C for approx. 15 to 20 minutes.