



# ÄPLERMAGRONEN

A TRADITIONAL SWISS DISH MADE FROM PASTA, POTATOES, CREAM, CHEESE AND ONIONS

*Pair your Äplermagronen with Vina Robles Chardonnay*

## INGREDIENTS:

21 oz Potatoes (cut into 1/2 inch cubes)  
7 oz Macaroni  
3/4 tsp Salt  
4 1/4 cups Milk  
3.5 oz Ham (cut into 1/4 inch squares)  
3.5 oz Gruyère or Appenzeller cheese, grated  
2 tbsp Butter, unsalted  
1 lb Onions, cut into fine rings  
1/2 cup Beef broth  
1/2 cup Water  
1/2 tsp Maizena (corn starch)  
Nutmeg & pepper

## INSTRUCTIONS:

·Add potatoes, macaronis, salt & milk to pan. Bring almost to a boil, reduce heat & let simmer under occasional stirring until potatoes reach desired softness & pasta is "al dente." Mix in ham & cheese. Transfer into a casserole dish.  
·Melt butter in a frying pan. Add onions & bronze. Add broth & water. Bring to a short boil, then reduce heat & let simmer for 1-2 minutes. Stir in Maizena & let simmer for about 1 minute or until mixture thickens slightly. Add onions to the macaroni.  
·Season with nutmeg and pepper to taste.  
·Serve apple sauce as a side dish

#VINAROBLES

**VINA ROBLES**  
VINEYARDS & WINERY