

Äplermagronen

By Priska Studer



Ingredients

500 g potatoes
200 g macaroni
200 g cheese

Preparation

- Cut the potatoes into small cubes.
- Cook the potatoes and the macaroni in salted water until soft, drain
- Layer the cheese alternately with potatoes and macaroni in the prepared dish, finishing with a layer of cheese, keep warm in the oven.

Ingredients

2 tablesp. butter
2 onions cut into thin strips
1 garlic glove, pressed

Preparation

- Fry the onions and the garlic golden brown
- Scatter over macaroni, keep warm

Ingredients

100 ml milk
100 ml cream
salt, pepper

Preparation

- Bring to a boil in the same pan
- Pour over macaroni and bingo you have a delicious meal