

## Chäschüechli by Markus Bruderer, Executive Director SBS

I grew up at the Lake of Constance (Bodensee) and worked for Swiss bank Corporation after my studies. When the opportunity for a transfer to New York came I immediately packed my packs and arrived in the Big Apple in September of 1986. It was just in time to see the Mets win the World Series and the Giants capture the Super Bowl and I have been a fan of these two teams ever since.



One memory from growing up was that we did not eat meat on Fridays. Instead, my mother would often bake an apple tart and we would also have Cheese tartlets (Chäschüechli) which were a favorite of mine.

So, here is the recipe for the Chäschüechli:

Ingredients (enough to line 6 tartlet baking dishes):

- Pie dough or puff pastry
- 1 cup grated Swiss cheese, or Gruyère
- 1 cup light cream or milk
- 1-2 eggs
- Salt, pepper, nutmeg, pinch of curry (optional)
- Butter or oil (to grease the little baking dishes)



- 1) Line baking dishes with dough
- 2) Mix all the ingredients, fill dishes half full
- 3) Bake in hot oven until the fillings have risen and formed a golden brown crust

Enjoy!

