



# Pizokel with sage butter

Recipe by V-ZUG Ltd.



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|-----------------|---------|
| Preparation     | 20 Mins |
| Resting<br>time | 30 Mins |
| Cooking<br>time | 20 Mins |
| Portions        | 4       |

Grisons-style pizokel with sage butter and mountain cheese. This dish is nutty, aromatic, rustic, and easy to prepare.

## Dough

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300 g low-fat quark  
3 eggs  
50 ml milk  
200 g buckwheat flour  
100 g plain white flour  
1 tsp salt  
1 pinch of ground nutmeg

## Pizokel

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water  
salt, for cooking water

## Sage butter

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50 g butter  
1 onion, finely chopped  
3 sprigs of sage, Leaves finely chopped  
50 g Grisons mountain cheese, coarsely grated  
a little chives, finely chopped





some crispy fried onions

## Dough

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Mix low-fat quark, eggs and milk in a bowl. Add buckwheat flour, plain white flour, salt and nutmeg, then stir with a wooden spoon into a smooth dough. Cover and leave the dough to rest for approximately 30 minutes.

## Pizokel

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Bring water to the boil in a pot over high heat (level P) and add salt. Reduce the heat (level 7). Place a wire shelf over the pan. Fill a piping bag with the dough, and cut the tip to create an opening of approximately 1½ cm. Pipe the dough in long strands onto the wire shelf, one portion at a time, and carefully press it into the water using a dough scraper. Simmer the pizokel until they rise to the surface, remove with a slotted spoon, drain and keep warm. Repeat until all the dough is used.

## Serving

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Heat butter in a non-stick frying pan over high heat (level 7). Add the onion and cook for approximately 3 minutes until golden brown. Add sage and sauté for an additional 2 minutes. Add pizokel and toss to mix. Arrange the pizokel on plates and sprinkle with mountain cheese, chives, and crispy onions.

## Accessories

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Pasta Pot

non-stick frying pan (28 cm ø)

## Additional information

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