

Fonkachüachli

Traditional dessert in Großes Walsertal

The traditional "Fonkachüachli" (Polsterzipfel) should not be missing on a "Fonka- or Chüachlisu(o)nntig" in Großes Walsertal. Bring a piece of Walser tradition home and try this sweet pastry yourself.

Have fun baking it!

Recipe tip from Monika Bischof from Biosphere Park Management

Ingredients:

- 25 dag flour
- 8 dag butter
- 1 egg
- Salt
- 1/16 l cream
- Some cold milk



Preparation:

- Mix the ingredients to a firm dough.
- Knead until the dough bubbles.
- Roll out to the thickness of the back of a knife using a "chüachlitrulli" (pasta walker).
- Cut into triangular or square sheets and bake in fat until light yellow.
- Then roll in a mixture of sugar and cinnamon.