

Spaetzle

- 1-1/2 cups all-purpose flour, sifted
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon baking powder
- 2 eggs, slightly beaten
- 1/2 cup milk
- butter
- salt
- tool: spaetzle maker
- olive oil

Combine flour, salt, black pepper, nutmeg and baking powder. Mix in eggs and milk. Store in covered container in fridge for 1 to 24 hours.

Melt some butter or prepare a sauce to receive the spaetzle.

Boil a large pot of salted water; then reduce heat to medium.

Grease the spaetzle maker. I use olive oil on either side of the flat, and inside the hopper.

Fill the hopper halfway with dough, hold the spaetzle maker over the boiling pot, and run the hopper back and forth. Refill the hopper as needed, and get all of the noodles into the boiling water.

Spaetzle cooks quickly; it is ready to be removed when it is floating at the top of the pot.

Use a large slotted ladle or wok skimmer to remove the spaetzle from the pot and put into butter or waiting sauce.

Serves: 6

Preparation time: about 20 minutes (prepare 1 to 24 hours in advance)

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