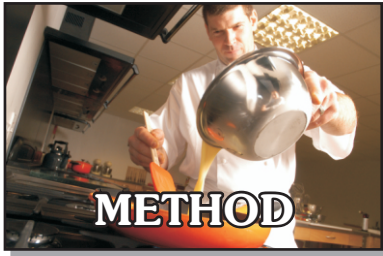


## Spätzle (German Noodles)

300g	Plain flour
1 tspn	Salt
3	Eggs (medium) beaten
3 tblspn	Cold water



Sift the flour and salt into a large bowl. Make a well in the centre, tip in the eggs and gradually beat them into the flour with a spoon. As the dough gets thicker add the water gradually until you have a soft just-running dough.

Bring a large pan of salted water to the boil. Take a small cupful of the dough and rub through a colander with the back of a ladle. The dough will fall into the water as thick “squiggles”. They will cook very quickly, when they rise to the top they can be removed with a slotted spoon and toss, add melted butter and seasoning.

If cooking ahead then drop the cooked spätzle in ice-water for a couple of minutes.

### **Variations:**

2-3 tablespoons of chopped herbs added to the flour before mixing.

Add grated Emmenthal cheese to the cooked spätzle with grated nutmag.