

# Spaetzle

One of the most beloved foods in Germany, this homemade egg noodle is versatile and used extensively in German cuisine.

**Yield:** 4 servings

**Prep Time:** 10 minutes **Cook Time:** 30 minutes

**Total Time:** 40 minutes

## Ingredients

- 4 cups all-purpose flour
- 1 tsp salt
- 4 large eggs
- about 0.5 to 1 cup filtered or spring water

## Things You'll Need

- Spaetzle Press or Colander
- Hand held flexible bowl scraper
- Wooden Spoon
- Slotted Spoon
- Large pot
- 2 large bowls

## Directions

1. Mix flour and salt in a bowl
2. Add eggs and beat with wooden spoon to get air into the dough
3. Gradually add just enough water to make a smooth, light, and firm dough. The amount will depend on how dry your flour is
4. Let stand for 10 minutes. Meanwhile bring large pot of salted, filtered or spring water to boil
5. If using spaetzle press, use hand held bowl scraper to fill with dough. Press dough directly into boiling water
6. If using colander, place over boiling water before adding dough with hand held bowl scraper. Use scraper to push dough through holes and directly into the water
7. Noodles take 2-3 minutes to cook and will float to the top when cooked
8. Remove cooked noodles with slotted spoon and place in ice cold water briefly and then remove to serving dish

## Oma Says

1. Do not use tap water, it might contain too much chlorine and make noodle bitter.
2. Left over spaetzle is excellent fried in butter and bacon.
3. Recommends making large batches, spaetzle freezes very well and can be quickly defrosted by pouring boiling water over frozen noodles placed in a colander.