Spaetzle

**Season:** Any  
**Type:** German main dish  
**Difficulty:** 🍳  
**Serves:** 6

### Equipment:
- Chopping board and mat  
- Knife  
- Measuring cups  
- Measuring spoons  
- 2 Saucepans  
- Wooden spoon  
- Slotted spoon  
- Colander with large holes  
- Flexible spatula

### Ingredients:
- 1 Tbsp Vegetable oil  
- 4 ¼ cups flour  
- 1 tsp salt  
- 8 eggs  
- 1 ½ cups water  
- ½ cup butter

### Method:
- Fill saucepan with water, add oil and bring to the boil.  
- Melt butter in 2nd saucepan. Remove from heat.  
- Place flour in a large mixing bowl and make a well in the centre.  
- Add salt, eggs and water and beat the dough until smooth and bubbly. **more water may need to be added to allow the batter to pass through the colander – this depends on the size of the holes.**  
- Hold the colander above the saucepan of water and add ½ of the spaetzle mix.  
- Press through the colander using the flexible spatula into the water.  
- When the spaetzle float, remove with a slotted spoon into the saucepan with the butter and toss gently to coat with the butter.

****The steamer insert of a rice cooker is perfect for making spaetzle****