

Spaetzle

Season: Any

Type: German main dish

Difficulty: 🧤 🧤

Serves: 6

Equipment:	Ingredients:
Chopping board and mat	1 Tbsp Vegetable oil
Knife	4 ¼ cups flour
Measuring cups	1 tsp salt
Measuring spoons	8 eggs
2 Saucepans	1 ½ cups water
Wooden spoon	½ cup butter
Slotted spoon	
Colander with large holes	
Flexible spatula	

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