



## Spätzle

*Pasta, Sides*

**Prep Time:** 10 minutes **Cook Time:** 10 minutes **Total Time:** 20 minutes **Servings:** 4

### INGREDIENTS

2 1/4 cups all-purpose flour

1 teaspoon of kosher salt

4 large eggs

1/2 cup half & half (milk or water can be substituted)

1 tablespoon of salted butter (for sautéing)

### DIRECTIONS

In a mixing bowl, whisk together the eggs, milk, and salt. Add the flour to the bowl of a stand mixer. Using the whisk attachment on low speed, pour the egg mixture into the flour. Turn the speed up to one or two. The batter should neither be too thin nor too thick, or it will be difficult to make the spätzle with your spätzle maker. Let the batter sit for 5-10 minutes.

Over a pot of salted, boiling water, press the batter through a spätzle maker into the simmering water.

Work in batches. After using about 1/3 of the batter, stop adding new spätzle and let them cook for about 2-3 minutes or until they float to the top. Stir occasionally.

Use a slotted spoon to transfer the spätzle to a medium, non-stick pan on medium heat with one tablespoon of salted butter. Sauté for 3-4 minutes or until they have a very light brown color. Repeat using the remaining batter in batches. Serve immediately or let cool and refrigerate for up to four days.