

Spaetzle

These are just what you need to go with the gravy from sauerbraten (see recipe). I normally stock heavy cream instead of milk and substitute 1 part cream to 3 parts skim milk or almond milk to replace whole milk.



Ingredients:

- 2 cups flour
- 2 1/2 tsp. salt (divided)
- 4 eggs
- 1/2 cup whole milk (or 1/8 cup cream and 3/8 cup skim or almond milk)

Equipment:

- Stand mixer with dough hook
- Whisk
- Large pot
- Spaetzle press
- No-stick spray
- Colander
- Bowl of ice water



☑	Directions	(min)
	In the bowl of a stand mixer, whisk together 2 cups flour and 1 1/2 tsp. salt	1
	Break 4 eggs into a bowl. Whisk to combine.	2
	Make a well in the center of the flour. Pour eggs into the flour. Add the milk slowly and stir to make a batter.	2
	Knead with the dough hook until bubbles appear. Use a wooden spoon to pull the dough. If bubbles/holes appear, the dough is done	18
	Heat a large pot of water. Add 1 tsp. salt and bring to a boil.	5
	Spray spaetzle press with oil. Press dough into boiling water. Cook until noodles float to the top.	3
	Drain noodles on a colander and then transfer to a bowl of ice water briefly.	2
	Drain noodles again. Toss with butter while warm.	
	Total: 7 days plus	2 hr. 22

Note: May be made ahead. To reheat, melt butter in a pan and heat spaetzle in the hot butter.