

# German Spaetzle

## Ingredients

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4 Eggs  
1/3 c Milk  
2 t Salt (plus 1 tablespoon)  
2 c Flour  
4 T Unsalted Butter  
1/4 t Nutmeg  
1/4 c Parsley (chopped)  
1/4 c Parmesan  
0 ds Ground Black Pepper

## Instructions

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1. In a medium bowl, whisk together the eggs, milk, and 2 teaspoons salt. Add in the flour and stir until well combined. If it is too runny, then add a little more flour. If it is too thick, then add a little more milk.
2. Bring a large pot of water to a rapid boil over high heat then add 1 tablespoon salt. Place your metal colander over the top, then pour half of the batter into it. Use a stiff spatula to push the dough through. Repeat with second half of batter, working quickly, until all the batter is cooking in the pot.
3. Take the colander off and give the dumplings a good stir in the pot. Let them cook for 1 to 2 minutes, until floating on the surface. Remove with a slotted spoon and place in a large bowl.

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Toss with butter, parmesan, and nutmeg. Season with salt and pepper, to taste. Sprinkle in parsley and serve warm.