

Herb Spätzle

Serves: 4

Ingredients

1 ½ cups Flour

Kosher salt

2 eggs

½ cup milk

½ cup mixed chopped
herbs (parsley, chives,
marjoram, oregano or dill
are great)

olive oil

1. Bring a large pot of well salted water to a boil over medium heat.
2. In a small bowl whisk together the eggs and milk until they are a homogeneous mixture.
3. In a large bowl, add flour and make a hole in the flour. Add a pinch of salt and using a fork, gradually combine the milk/egg mixture with the flour.
4. Mix until they are just combined. Stir in 1/4 cup of the herbs.
5. Place the batter in a colander over the boiling water. Using a rubber spatula or a spaetzle maker, push the batter through a colander into the boiling water.
6. Boil the spaetzle for 2 to 3 minutes or until firm. Drain the spaetzle and place in a medium bowl.

*At this point you can serve as is, or you can sauté them in some butter or olive oil until browned. Then, toss with the rest of the herbs.

7. If you are not sautéing them, just add some olive oil and the remaining 1/4 cup of herbs. Toss to coat evenly and serve immediately.

Recipe courtesy Anne Burrell