



Spaetzle

NIBBLEDISH CONTRIBUTOR

Ingredients

2 ea. Eggs 1 Tbsp. Chopped parsley 1 pinch Nutmeg 8 oz. All- purpose flour 1 pkg. 5.3 oz. Chavrie® pyramid 2 oz. Butter Salt and pepper to taste

Instructions

Combine eggs, salt, pepper, nutmeg and parsley. Mix well
Work in the flour and Chavrie® by hand to form a smooth consistency
Let rest for 10 minutes
Meanwhile bring a large pot of salted water to a boil
Using a spaetzle press drop dough in boiling water
When spaetzle float they are cooked
Remove spaetzle with a spider and shock them in cold water.
When chilled drain well
To serve spaetzle sauté in butter

Serving Suggestion:

Serve spaetzle as a soup garnish heat in the microwave there is no need to sauté