



Spaetzle Pasta

Ingredients

625 g flour
300 mL water
4 eggs
1 tablespoon salt

Mix the flour, salt, water and eggs into a smooth dough and beat it until air bubbles form. The dough should be stringy and, when lifted, slowly drop from the spoon without tearing. If the dough lacks the right consistency, add additional water or flour.

The next step, and probably the most difficult, is known as “schaben”(-ing) the spaetzle. Start by bringing a large pot of salted water to a boil. Then place one or two spoonfuls of dough on a wet cutting board and, using a wide-bladed knife, scrape long, thin noodles of the spaetzle dough into the boiling water. This technique takes some practice to get right.

The spaetzle will rise to the surface once it has been thoroughly cooked. Remove the cooked spaetzle from the water with a skimmer and allow the excess water to drain off.

Spaetzle can be served with meat or vegetables.

Some people also like to grate cheese over the spaetzle (Emmental cheese works best) and fry it in a pan with braised onion and a dash of pepper until the cheese melts. And voilà, the cheese spaetzle is ready.