



Spaetzle

6 to 8 servings

Spaetzle Batter

3 eggs
1-3/4 cups all-purpose flour (250g)
¼ cup whole milk plain yogurt (70g)
½ cup+1tsp whole milk (125g)
½ tsp salt
a pinch black pepper
a pinch ground nutmeg

- 1) Put flour in a mixing bowl and mix in the rest of the ingredients with a wooden spatula. Mix well until the mixture resembles pancake batter in texture. The batter will drop like a ribbon when lifted with a spatula.
- 2) Let it rest for about 10 minutes.
- 3) Boil water in a stockpot, and reduce it to simmering.
- 4) Place a spaetzle maker over the simmering water, with the hopper on top. Add your spaetzle batter into the hopper. Then, in a slow, steady motion, move the hopper back and forth, and the batter will fall into the water forming tear-shaped spaetzle dumplings.
- 5) Boil for about 20 seconds, or until the spaetzle pieces puff up and float to the top.
- 6) Scoop them with a large slotted spoon, and drop them into cold water to stop them from cooking further. Repeat. Drain well and set aside.

Sauce

tbsp. of olive oil
2 shallots, minced
1 clove of garlic, minced
1/3 cup dry white wine
1 and 1/2 cup of heavy cream
Salt and Pepper

In a small pot, add olive oil, garlic and shallots and sauté until garlic is golden in color. Add wine and reduce by half. Lastly, add cream and reduce for about 2 minutes. Season with salt and pepper and reserve for Spaetzle assembly.

Assembly

- follow exact recipe above and add the following ingredients before you add the wine.
- 3 carrots, peeled and diced
- 2 cups of sliced crimini mushroom
- 1 sprig of rosemary
- 1tsp.of fresh chopped chives
- 3 spears of blanched asparagus, chopped or 2oz. Of fresh/ frozen peas
- 1 cup shredded Emmental cheese

Sauté all veggies with the rosemary sprig, then add wine and cream. Once sauce is completed, remove rosemary sprig and stir in chives and season with salt and pepper. Add asparagus and put it in an oven-safe dish. Cover with cheese and bake at 350F for about 10 minutes, or until golden.

