

# Homemade German Spätzle

written by The Recipe Exchange | June 28, 2015

## **Ingredients**

4 cups all-purpose flour (you can also use whole wheat flour)  
1/2 tsp salt  
1/4 tsp grated nutmeg (freshly, optional)  
4 large eggs  
1 1/4 cups milk (or water, milk produces a richer Spaetzle, start with one cup and add remaining  $\frac{1}{4}$  cup as needed)

## **Directions**

Add the flour, salt and nutmeg to the bowl of a stand mixer. Stir to combine. Crack the eggs into a small bowl and whisk them. Make a well in the center of the flour mixture and pour the eggs in it. Add the milk. Attach a dough hook to the stand mixer and “knead” the dough for 18-20 minutes, or until bubbles appear (see pictured instructions for details).

Bring at least 2 quarts of lightly salted water to a boil, then reduce to a simmer. Using a Spätzle maker of your choice, press the noodles into the simmering water and cook for about 2-3 minutes, or until the noodles float to the top. Use a slotted spoon to transfer the noodles to a colander, and then dump the noodles in a large bowl of ice water. Drain the noodles again and toss with a little vegetable oil or melted butter.

They can be stored in the fridge for at least a couple of days and then heated to serve.

To heat, melt some butter in a large skillet and toss the Spätzle in it to heat through.