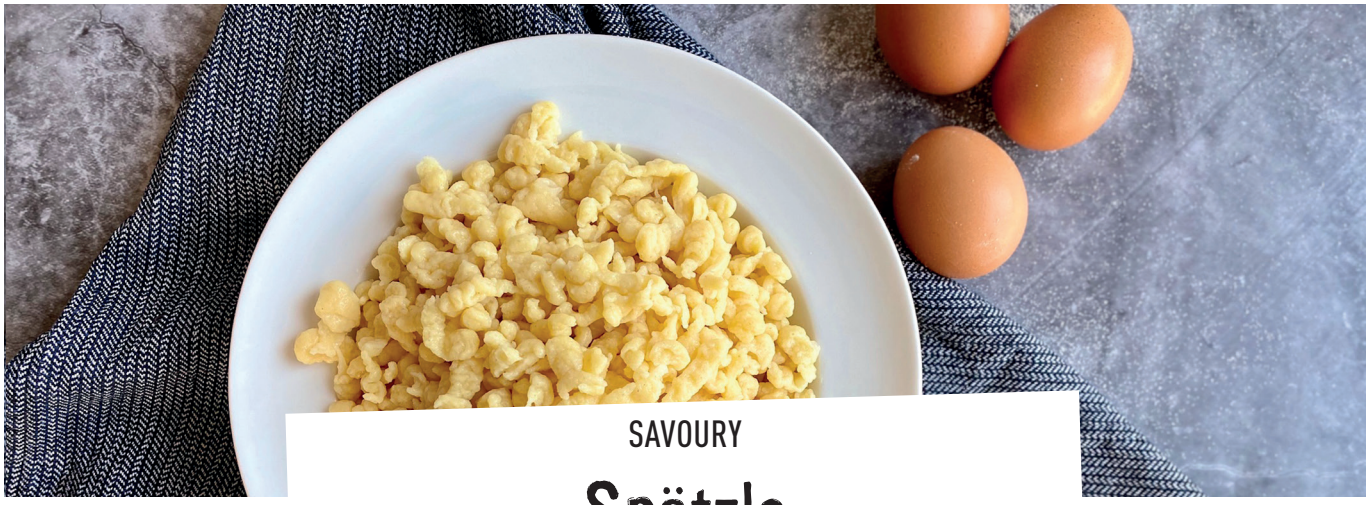
My favorite recipes



SAVOURY

Spätzle

Ingredients

500 g SchapfenMühle Spätzle flour
5 Eggs (Size M)
150 g Water
5 g Salt

Preparation

Place the Spätzle flour, eggs, water and salt in a mixing bowl, mix with a wooden spoon and beat into a dough until the dough becomes malleable and bubbles appear.

If the dough flows slowly from the spoon and is viscous without tearing, it has the right consistency. If it is too solid, add a little more water; if it is too liquid, add more flour.

Allow it to rest for about 20 minutes.

Pour water into a large pot, bring to the boil and add salt.

Using a moistened Spätzle board and scraper, scrape thin Spätzle into boiling water. Alternatively, you can also use a Spätzle press or a Spätzle plane to make the Spätzle.

Bring to the boil and remove the rising Spätzle with a skimmer, drain in a sieve and place in a bowl.

Notes

Hinweis: *Jeder Herd ist anders. Bitte passen Sie die individuell benötigte Zeit und Temperatur gegebenenfalls entsprechend an.*

We hope you enjoy the preparation!

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