

German Spaetzle

- 2 eggs (4 Tbsp. water mixed with 2 Tbsp. egg powder)**
- ½ cup milk (½ cup water mixed with 2 Tbsp. instant milk powder)**
- 2 Tbsp. water**
- 1½ cups all-purpose flour**
- ½ tsp. baking powder**
- ½ tsp. salt**
- dash of nutmeg, preferably fresh grated**
- 10 cups water**
- 1½ tsp. salt**
- 6 Tbsp. butter**
- ½ cup fresh bread crumbs, lightly toasted**

In a large bowl, add the eggs and beat with a whisk for 2 minutes. Add milk and 2 Tbsp. water. Beat briskly again and stir in flour, baking powder, salt and nutmeg until well combined. In a large pot, boil the water and add the salt. Once water is boiling drop ¾ teaspoon of dough in and let boil for 6-7 minutes. Remove with a spoon and check to see if it is light. If it isn't add 1-2 more tablespoons of water to the dough and mix well. To make noodles,

use a pastry bag with a tip the size of a drinking straw. If you don't have a pastry bag, use a plastic food storage bag with a corner snipped off. Put the dough in the bag and squeeze a stream of noodles into the boiling water and use kitchen shears to cut the noodles to a length of 1-inch. Boil 6-7 minutes. Remove noodles with a slotted spoon and place in a strainer. This noodle making procedure should be done rather quickly. Don't let these instructions scare you, it is actually very easy and fun. The results are rewarding. In a skillet, add butter and noodles and fry a little to add a golden color. Sprinkle toasted crumbs on top and serve promptly. If you want to add a lovely white cream sauce, chicken gravy, brown sauce or sprinkling of herbs it simply compliments an already delicious dish. Serves 3-4