

Spätzle

Equipment: Measuring cups and spoons Electric mixer Colander Spatula Large saucepan Large frypan Chopping board Sharp knife	Ingredients: 300 g (2 cups) plain flour, sifted ½ tsp ground or grated nutmeg 6 eggs, lightly beaten 150 g butter, chopped ½ cup flat-leaf parsley, chopped
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What to do:

1. Using an electric mixer, beat flour, nutmeg, eggs, ½ tsp salt and 150 ml water for 3 minutes or until smooth. Transfer the batter to a jug, cover with plastic wrap and refrigerate for 45 minutes to rest.
2. Lightly whisk refrigerated batter. Bring a large saucepan of salted water to the boil. Place a large colander over the pan, pour one-third of the batter into the base of the colander and, using a plastic spatula or scraper, press the batter through the holes. Cook spätzle for 1 minute or until it rises to the surface. Remove immediately with a slotted spoon, then transfer to a bowl and keep warm. Repeat twice more with the remaining batter.
3. Melt butter in a large frying pan over high heat. Add spätzle and parsley, and cook, stirring for 3 minutes or until the spätzle is heated through and well coated in butter. Season with salt and pepper, and serve immediately.