

Tante Tillies Spätzle



This recipe for Spätzle is the original recipe of Verein founding member, Tante Tillie Mietzner. It has been passed down from generation to generation and from member to member.

Ingredients:

- 4 eggs
- 1/3 cup of water
- 2 teaspoons of salt
- 2 cups of flour

Preparation:

1. In a large bowl, beat the four eggs well.
2. Add the water and salt and beat the mixture again.
3. Add the flour one cup at a time, mixing well each time.
4. It may be necessary to add a little more flour to get the dough to the right consistency.
5. Beat the dough well with a wooden spoon until it sort of bubbles and pulls away from the bowl.
6. Using a Spätzle machine (or if the consistency is right, the dough can be cut into Spätzle from a cutting board) drop the Spätzle in to a large pot of boiling water.
7. Cook until done, which is usually about seven minutes.

Notes:

- In order to make more Spätzle, the quantities can be doubled or tripled and cooked in two or more batches.
- This recipe, which was brought to the United States from Germany by Tante Tillie, recently made its way back across the pond as it was used in a dish prepared at the internationally renowned Le Cordon Bleu Culinary Institute in London, England.

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