

## Spaetzle

By Chef Robert Graf from Alphorn Bistro

2 Large Eggs

½ Cup water

1 ½ Cup Flour

½ teaspoon baking powder

¾ teaspoon salt

Pinch of ground nutmeg

2 Tablespoons finely chopped parsley

Beat eggs and water in the mixer. Add the rest of the ingredients and continue to mix well. Bring a pot of water to a boil.

Drop small bits of batter into boiling water, either from a spoon or with a spaetzle maker. The Spaetzle is done when they float to the surface. With a slotted spoon, lift them from the water and put them in a strainer to drain some more.

Serve as a side dish, sprinkle with melted butter. You can also top it with browned bread crumbs.

You may also put the spaetzle in a baking dish and top it with shredded cheese of your choice and place it under the broiler for about 1 minute.

If spaetzle is for later use: Get a container of Ice water and drop the spaetzle in it immediately after removing them from the boiling pot. Drain in a strainer and toss with a small amount of oil, and transfer to a zip lock bag and refrigerate. To reheat them later: put a small amount of butter in a frying pan and fry until heated.