

## Spätzle, for 4 people:



600g Flour  
500ml Water  
2 Tablespoons Oil  
4 Eier  
2 teaspoons salt

mix together and cook in simmering salted water (should not boil). to make the little shapes, press the dough through a skimmer (if you know a better word pls change tracy haha) or some other utensil with holes. you can also put some dough on a cutting board and cut small little pieces into the water or make any shapes you like (insert video). The Spätzle take 2-5 minutes to cook, depending on the size. when they float on the surface they are most likely cooked, try a piece to be sure. take them out and add any sauce or toppings you like. For Käsespätzle (cheese Spätzle), put all the Spätzle into a pan with some butter and/or oil, add black pepper and nutmeg (optional). fry gently until they are getting a bit golden and then add some cheese (~150g). If you like, you can add some fried crispy tofu and/or vegetarian meat floss on top!