



Spaetzle

Sort of primitive pasta, and the classic accompaniment for game in Alsace.

Degree of Difficulty: Easy
Price: Moderate
Time Needed: 30 minutes
Serves: 6

Ingredients:

1 ¾ cups	all-purpose flour
1/3-cup	fine semolina
1-teaspoon	salt
3	eggs
4 oz.	sour cream
4 tablespoons	finely chopped parsley (optional)
	about 6 tablespoons water

Preparation:

In a food processor, mix together the flour, semolina, salt, eggs and sour cream and chopped parsley (optional). Add just enough water to give a soft, dropping consistency, like a cake batter. Leave to rest for 30 minutes.

Bring a large pot of salted water to a gentle boil. Tilt the bowl with the batter over the pot, allowing the mixture to come just to the lip of the bowl. Slice off ribbons of batter into the water by sweeping a very sharp knife across the lip of the bowl.

Repeat the process several times, and then wait until the spaetzle float to the surface.

Remove them with a slotted spoon to a colander, rinse in cold water and spread out on a kitchen towel to dry.

Continue with the rest of the mixture. Toss the spaetzle in hot butter just before serving.

Hubert Keller

Chef/Owner

Fleur by HK

Burger Bars

