**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