



“German Cuisine!”

Spaetzle

1 cup flour
¼ cup milk
2 eggs
1 tbsp oil
½ tsp nutmeg
½ tsp salt
½ tsp white pepper
2 tbsp butter
2 tbsp parsley, chopped

Instructions:

1. Mix flour, salt, pepper, and nutmeg.
2. Beat eggs well with milk and add to dry ingredients.
3. Blend with hands until dough forms.
4. Drop into boiling water for 5-8 minutes, and drain well.
5. Sauté in butter and parsley, and serve with schnitzel!

*Cooking Tip: Try adding fresh herbs to the dough!