**Spaetzle (spätzle)**

**Groups of 4 students**

These delicious homemade noodles can be added to soup, or served as a side dish tossed with butter and parmesan cheese. Personally, I enjoy spaetzle as a main dish and serving it with a rich cream sauce.

**Ingredients:**

625ml flour

2ml salt

2 eggs

250ml water

1000ml boiling water

15ml salt

15ml oil

60 ml chicken broth (Optional)

**Method:**

1. Combined flour, salt, and 2 eggs.

2. Add water 15ml at a time and keep mixing until dough is smooth and light.

3. Add salt, oil, chicken stock and water to a large pot and bring to a boil.

4. Place the noodle grater over the pot of boiling water and fill the hopper (or feeder) with ¼ of the dough.

5. Move the hopper across the disc, grating the dough into the boiling water.

6. DO NOT crowd dough, instead make it in batches, making sure to keep the batches warm as you continue cooking.

7. Cook the noodles while stirring occasionally, making sure that the noodles do not stick to the bottom.

8. Noodles take 2-3 minutes to cook and will float to the top when done.

9. Remove Spaetzle with a slotted spoon or a colander, making sure to recollect the water in between each batch so as to continue cooking.

10. Keep noodle warm in a warmed bowl.

Sauce:

1 can of cream of soup

1 green onion

250ml thin strips of ham

250ml cheese (Swiss, mozzarella, and cheddar)

Depending on the consistency you want you can also add milk or cream