

Spaetzle – Emeril (tried Christmas, 2007 with Jaegerschnitzel – terrific!)

2 eggs, slightly beaten
1 ½ cups flour, sifted
½ cup milk
1 tsp salt
¼ tsp baking powder
2 Tablespoons butter

Bring a pan of salted water to a boil, reduce the heat, and maintain a simmer.
Prepare a bowl of ice water

In a bowl, stir first five ingredients together. Place a colander (large holes) over the boiling water, pour about ¼ of the batter into the colander, and press the batter through the holes and into the boiling water with a plastic spatula. When the spaetzle starts to float to the surface, cover the pan and keep covered until the spaetzle appears to swell and is fluffy. Remove the dumplings to the ice bath, and repeat the procedure with the remaining batter.

Just before serving, melt butter in a non-stick pan and sauté the spaetzle until warm.