

SPAETZLE TOSSED IN BROWN BUTTER AND BREADCRUMBS

Spaetzle are tiny dumplings that you make by passing a thin batter through a colander (or a spaetzle maker) into a pot of boiling water. You can serve them simply boiled, drained, and tossed with melted butter and breadcrumbs as we do here, fried with onions or with an Alfredo sauce.

- 3/4 cup cold whole milk
- 3 large eggs
- 1 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 2 cups all purpose flour
- 1/2 cup (1 stick) unsalted butter
- 1/2 cup unseasoned breadcrumbs

Combine milk, eggs, salt and nutmeg in processor; blend until smooth, about 30 seconds. Add flour and blend until batter is just smooth, about 30 seconds (batter will be very thick and sticky).

Bring large pot of salted water to boil. Working in batches, pour batter into spaetzle maker or through slotted spoon or colander held above boiling water, pressing with spatula to force small dollops of batter into the water (approx 1/4" in diameter). Stir gently to prevent sticking. Simmer until spaetzle float to surface, then continue cooking 1 minute longer.

Brown butter in a large heavy frying pan (about 3 minutes). Using a slotted spoon, transfer spaetzle to pan. Add breadcrumbs. Toss mixture in butter over medium heat until golden brown and heated through adding more butter if necessary, about 3 minutes. Season to taste with salt and serve immediately.

Makes 6 servings.