

# German Egg Dumplings With Chervil

Also Known As

Spatzle

Course

Side Dish

Yield

4 servings

Type of Food

Egg Dish

Main Ingredient

Egg

## Comments

This is a very unique side dish in the German tradition.

## Prep Time

## Cooking Time

## Ethnic Origin

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat?  Yes

Temperature

Grease Pan?  Yes

Measure

Ingredient

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Ingredient

1.75 cups	all purpose flour
3 large	eggs beaten lightly
.75 tsp.	sea salt
.25 tsp.	white pepper
1 dash	grated nutmeg
1 Tbs.	minced chervil
.5 cup	milk
	more if needed
.25 cup	unsalted butter

## Instructions

In a large mixing bowl, combine all ingredients except butter, adding enough liquid so that batter is the consistency of a thick crepe batter. With a wooden spoon or spatula, beat batter in a circular motion, to incorporate as much air as possible into the dough (about 5 minutes).

Allow dough to rest 10 minutes, then beat again another 5 minutes.

Bring lightly salted water (or stock) to a boil. Turn heat down so water just simmers. Using a large-holed colander, vegetable mill, spatzle cutter or a pastry bag, drop small bits of dough into simmering liquid. (If using colander, press batter through holes. With pastry bag, break off small bits with a knife; or place a flat, large-holed cheese grater over top of pot and press batter through the openings with a spatula.) When cooked, spatzle will rise to the surface (about 5 minutes).

Remove with a slotted spoon, rinse under cold water and drain well. (To keep ahead of time, place spatzle on a damp towel and refrigerate, up to a day or two.)

To reheat, place butter on a large baking pan and place in moderate oven to melt butter.

Spread spatzle on pan and toss to coat with butter.

Heat, uncovered, in 350°F. oven until golden brown and slightly crisp.

Or saute in butter.

Good served with veal or pork chops and sour cream gravy.