

Spaetzli

Martha Stewart:

<http://www.marthastewart.com/317511/spaetzle>

6 large eggs
½ cup water
Pinch of freshly grated nutmeg, plus more for serving
2 tablespoons olive oil, plus more for drizzling
1/8-teaspoon coarse salt (HdeH kosher salt favored), plus
more for water and serving
3 cups all-purpose flour
¼ cup clarified butter



1. In a large bowl, whisk eggs. Whisk in water, nutmeg, oil, and salt. Add 2 cups flour. Using your hands, mix until combined. Add remaining cup flour, a little at a time, until thoroughly combined and a dough forms. It may not be necessary to add all of the flour. Continue using your hands to beat the dough to remove any air pockets that may have formed. Let rest for 15 minutes.
2. Bring a large pot of water to a boil; add salt. Prepare an ice bath; set aside. Using an offset spatula, spread a small wooden cutting board thinly with rested dough. Cut the dough crosswise into thin pieces with the edge of the spatula, and slide into the boiling water. Alternatively, you can use a spaetzle maker. When the spaetzle begins to float, use a slotted spoon to remove and transfer to ice bath. When completely cooled, drain well, and transfer to a large bowl. Drizzle with enough oil to prevent it from sticking; toss to combine. The spaetzle may be made up to this point, 1 hour in advance.
3. Heat clarified butter in a large skillet over medium heat. Add spaetzle, and cook until heated through (HdeH and slightly browned and crisp). Season with salt and nutmeg. Serve immediately.