



SPAETZLE WITH SAGE BROWN BUTTER

Serves 4-6

Ingredients

3
2 Tbsp
1 cup
2 ¼ cups

Eggs
Butter, melted
Milk
Flour, sifted

Sage Brown Butter

½ cup
6 - 8
To Taste

Butter
Sage Leaves
Salt & Pepper

Equipment

- Mixing bowls
- Sifter
- Whisk
- Pizza pan
- Spatula

- Strainer basket
- Large pot
- Saucepan

Directions

1. In a large bowl whisk eggs with milk. Whisk in melted butter until well blended. Whisk in flour until smooth. Set aside for 10-20 minutes.
2. In small batches, press dough through a perforated pizza pan into a large pot of salted boiling water (alternately drizzle batter from a spoon or whisk). Cook until spaetzle floats to the top. Remove from water. Repeat with remaining dough.
3. Toss spaetzle with sage brown butter as they come out of the water. Season with salt and pepper. Add to saucepan and cook until golden brown.