

Kasespatzle Take Two

Wednesday, 30 November 2011 06:15



My [first attempt](#) at kasespatzle did not go particularly well but the end result was so tasty I wanted give it another try. There were two big differences this time: first, I used an eggier batter [recipe](#) and made sure it was soft enough to actually obey the law of gravity, and second, I got myself a spatzle maker when we were in BC in October (with holes way bigger than the ones in my colander). The result was a pan a delicious, fluffy fried spatzle with caramelized onions and cheese. I let the cheese cook on the pan for a bit before transferring everything to a couple of plates too. I love those little bits of cooked cheese.

Seven eggs seemed like a lot to use on one meal but the batch of spatzle was enough for two meals for the two of us (three if we'd been willing to eat spatzle twice in one day) and when you compare that to any egg based meal that's not so bad. We usually have two eggs each if I'm making eggs benny or scrambled eggs. In fact, cooked up with some cheese and herbs, spatzle tastes a lot like scrambled eggs.

Abby was on hand to ensure that no dropped cheese went to waste.



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