



**Tupperware**

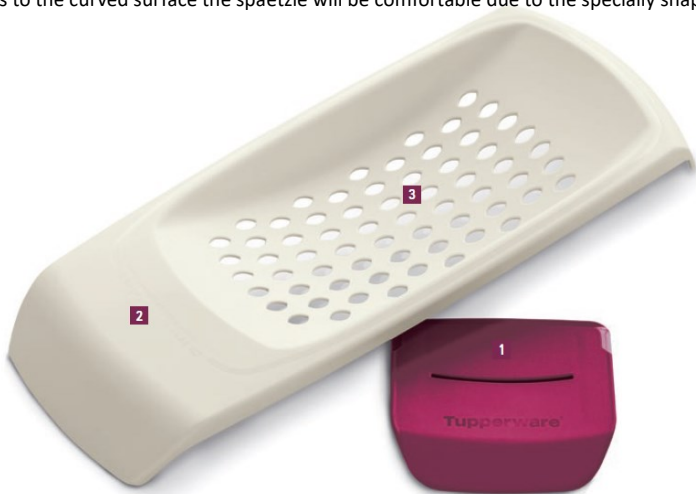
**SPAETZLE MAKER**

*Recipes*

# SPAETZLE MAKER FEATURES

How easy and diverse you can prepare spaetzle, you can see on the following pages. From savory to sweet, as a salad, soup insert or classic spaetzle, play everywhere Spätzle the main role.

1. Dough spatula
2. Large handle for a secure hold
3. Thanks to the curved surface the spaetzle will be comfortable due to the specially shaped holes.



# SPAETZLE MAKER RECIPES

4. Amazing Spaetzle
5. Cheese & Onion Spaetzle
6. Herb Spaetzle
7. Spaetzle Pea Salad
8. Sweet Potato Spaetzle with Kale Pesto



# Amazing SPAETZLE

## INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp. salt
- 4 large eggs
- 6 Tbsp. milk

## DIRECTIONS

1. In a bowl, whisk together the flour, eggs, milk, and salt. Stir until the batter is well combined and develops bubbles. Let the batter sit for 5-10 minutes.
2. Put a colander into a bowl to drain the Spaetzle once cooked and bring a large pot of water over high heat to a boil, add about 1 Tbsp of salt to the water, and reduce temperature to a simmer.
3. Press batter through a **Spaetzle Maker**, into the simmering water.
4. Work in batches, after using about 1/3 of the batter stop adding new spaetzle and let them cook for about 2-3 minutes, or until they float to the top. Stir occasionally. Use a slotted spoon to transfer the spaetzle to the colander.
5. Serve the spaetzle immediately or sauté them in butter to crisp them up a little.
6. If you don't serve or sauté them right away, add 1 or 2 Tbsp. of butter to the hot spaetzle to prevent them from sticking together

Tupperware®



# Cheese & Onion **SPAETZLE**

## **INGREDIENTS**

2 cups all-purpose flour  
1 tsp. salt  
4 large eggs  
6 Tbsp. milk

¼ cup heavy cream  
¾ cup shredded Emmental cheese  
2 Tbsp. chopped chives, *plus more for garnishing*  
2 Tbsp. butter  
½ portion German Spaetzle recipe  
Crispy Fried Onions

## **DIRECTIONS**

1. In a bowl, whisk together the flour, eggs, milk, and salt. Stir until combined and develops bubbles. Let the batter sit for 5-10 minutes.
2. Put a colander into a bowl to drain the Spaetzle once cooked and bring a large pot of water over high heat to a boil, add about 1 Tbsp of salt to the water, and reduce temperature to a simmer.
3. Press batter through a **Spaetzle Maker**, into the simmering water.
4. Work in batches, after using about ½ of the batter stop adding new spaetzle and let them cook for about 2-3 minutes, or until they float to the top. Stir occasionally. Use a slotted spoon to transfer the spaetzle to the colander.
5. In a small bowl combine shredded Emmental cheese, heavy cream, and chopped chives.
6. Heat up the butter in a 9-inch cast iron pan over medium heat.
7. When the butter is hot add the spaetzle. Cook over medium-high heat until they're golden brown on the edges and slightly crispy. Add the cheese mixture and stir to combine.
8. Put the pan under your broiler for about 2-3 minutes until the top gets golden brown
9. Garnish with chopped chives and crispy fried onions.



# Herb SPAETZLE

## INGREDIENTS

- 1 cup all-purpose flour
- 1 tsp. salt
- ½ tsp. black pepper
- 1 Tbsp. each finely chopped chives, thyme, and oregano
- 3 Tbsp. chopped flat-leaf parsley
- 2 large eggs
- ¼ cup milk
- 3 Tbsp. unsalted butter

## DIRECTIONS

1. Mix flour, salt, pepper, chives, thyme, oregano, and 1 Tbsp. parsley together in a large bowl.
2. In a smaller bowl, whisk the eggs and milk together. Making a well in the flour mixture, pour in the egg mixture. Gradually draw flour from the sides into the eggs until well combined; the dough should be smooth and thick. Let dough rest 10 to 15 minutes
3. Meanwhile, bring a large pot of salted water to the boil, covered, over high heat. Reduce heat to a low simmer. Push the dough through the **Spaetzle Maker** holes into the water, about 3 to 4 minutes. Cook each batch until the spaetzle float to the surface, stirring gently to prevent sticking.
4. Use a slotted spoon or small strainer to transfer the cooked spaetzle to a clean colander to drain, rinsing with cold water. Continue making spaetzle until all the batter is used.
5. Melt the butter in a **Chef Series II Fry Pan** over medium-high heat. Add the spaetzle and cook, tossing to coat evenly, until at least half the spaetzle are browned, about 8 minutes. To serve, sprinkle with the remaining 2 tablespoons of parsley



# SPAETZLE

## Pea Salad

### INGREDIENTS

- 3½ cups frozen peas
- 4 large eggs
- 1 cup low salt chicken broth
- 6 Tbsp. fresh chives, chopped
- 2 Tbsp fresh mint, chopped
- ⅓ cup mint leaves, sliced
- 2½ tsp. kosher salt
- 2 cups all purpose flour
- 6 Tbsp. margarine
- ¼ tsp. ground nutmeg
- 1 cup grape tomatoes, halved

### DIRECTIONS

1. Combine 2 cups peas, eggs, ½ cup broth, 2 Tbs. chives, 2 Tbsp. chopped mint, and salt in **SuperSonic Chopper Extra** with Blade attachment. Puree until smooth. Pour into large bowl. Stir in flour.
2. Bring large pot of salted water to boil. Working with ⅓ cup batter at a time, press spaetzle batter into pot through **Spaetzle Maker**. Boil each batch 3 minutes. Using strainer, transfer spaetzle to large colander; drain and place in large bowl. Toss spaetzle with 2 tablespoons margarine. Cover spaetzle and remaining 1½ cups peas and chill.
3. Melt 4 Tbsp. margarine in the **Chef Series II Fry Pan** over medium-high heat. Add spaetzle and ½ cup broth. Simmer until broth is almost evaporated and spaetzle are heated, stirring frequently, about 5 minutes. Add remaining 1½ cups peas, 4 Tbsp. chives, sliced mint leaves, nutmeg, and tomatoes. Toss until heated. Season with salt and pepper and serve.





# SWEET POTATO SPAETZLE With Kale Pesto

## INGREDIENTS

1 cup flour  
1 teaspoon kosher salt  
½ tsp. ground black pepper  
¼ cup milk  
1 egg  
¼ cup pureed sweet potato

*Pesto*  
2 cloves garlic  
½ cup walnuts  
3 cups packed kale  
½ lemon zested and juiced  
¼ tsp. kosher salt  
¼ tsp. ground black pepper  
¾ cup olive oil  
½ cup grated parmesan

## DIRECTIONS

1. Combine flour, salt and pepper in a mixing bowl. In a small bowl, whisk together milk, egg and sweet potato puree until combined. Add liquid mixture to dry ingredients and stir until combined. Allow to sit for 20-30 minutes, while preparing the pesto.
2. To prepare pesto, add garlic cloves and walnuts to a **SuperSonic Chopper Extra** with blade attachment until finely chopped. Add kale, lemon zest, lemon juice, salt and pepper and pull cord again until kale is finely chopped. You may need to scrape down the sides of as you go. Slowly stream in olive oil through the top spout until smooth and creamy. Add parmesan cheese and pull cord, until combined. Transfer to an airtight container for storage.
3. Bring a large pot of salted water to a boil over high heat. Using **Spaetzle Maker**, drop the spaetzle dough into the boiling water and cook just about 45-60 seconds. Remove to a bowl and add a splash of olive oil, tossing to coat.
4. Serve spaetzle with pesto and extra parmesan cheese.