Nokedli

HUNGARIAN

YIELD
≈4 side servings

ACTIVE
15 min

TOTAL
20 min

EQUIPMENT
Large pot · Nokedli maker (spätzle press) · Slotted spoon

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Water		large pot	Bring the salted water to a boil.
	Salt	10 g/L		
2	Flour	200 g	1⅔ cups	In a bowl, whisk the flour, eggs, water and salt into a thick, smooth batter that falls slowly from a spoon.
	Eggs	100 g	2 large	
	Water	120 g	½ cup	
	Salt		pinch	
3				Press the batter through the nokedli maker into the boiling water, in batches.
4				Cook until they float, 1–2 min. Skim out and drain.

NOTES

– Toss with a little butter to keep them from sticking. Serve with paprikás or pörkölt.