Spaetzle (Serves 6-8)

3 eggs
1 cup (237ml) milk
3 cups (420g) flour
1/2 teaspoon (2.5g) salt
1/4 teaspoon (1.25g) nutmeg

Beat eggs until foamy and then combine with milk. Mix together flour, salt and nutmeg. Add to eggs and milk a little at a time. The dough will be very stiff and elastic. Consistency of the batter/dough is the most important thing. If batter seems too thick, add 1 tablespoon of water at a time to desired consistency. Fill the square basket of the Spaetzle Maker and place over a pot of boiling water or cooking soup. As you slide the basket back and forth, the tiny dumplings or noodles, drop into the boiling liquid. When done, they will rise to the surface (about 2-3 minutes). Use a large slotted spoon or strainer to strain them out into a large covered bowl. Repeat the process until all of the dough is used up. If the Spaetzle has become too cool during the process, put the covered bowl in the microwave and heat for 30 seconds or to desired temperature. Lightly butter and salt to taste and serve in place of noodles, rice or potatoes.

Should the spaetzle be preserved, note the following:
Rinse the spaetzle twice in cold water, drain them until they are dry and spread them on a noodle board or something else and leave them there until they are completely dry. Then put them in a dish and preserve them in your refrigerator.