

**COOKBOOK RECIPE SHEET**

Recipe # 7007

Check or click to mark the group.

- oAppetizers
- oEntrée
- oSoups
- oBakery
- oMix
- oSides
- oBeverages
- oSalad
- oVegetables
- oDressings
- oSandwich
- Sub
- oDesserts
- oSauces
- OUTLET:** \_\_\_\_\_
- XOther: : \_\_\_\_\_ Starch

**YIELD:** \_\_\_\_\_ 6 \_\_\_\_\_

**PORTION SIZE:** \_\_\_\_\_

**RECIPE TITLE:** \_\_\_\_\_ Spaetzle Dumpling \_\_\_\_\_

**YOUR NAME:** \_\_\_\_\_

**UNITS USED:** \_\_\_\_\_

**DATE:** \_\_\_\_\_

**RECIPE INGREDIENTS:** List your ingredients in order of use.

		<u>Amounts</u>		<u>Amounts</u>
1	AP Flour	1 Cup		11
2	Milk	1/4 Cup		12
3	Eggs	2		13
4	Ground Nutmeg	1/2 tsp		14
5	Ground White Pepper	Pinch		15
6	Salt	1/2 tsp		16
7	Hot Water	1 Gallon		17
8	Butter	2 Tbsp		18
9	Fresh Parsley-Chopped Fine	2 Tbsp		19
10				20

**RECIPE DIRECTIONS:**

Mix together flour, salt, white pepper, and nutmeg. Beat eggs well, and add alternately with the milk to the dry ingredients. Mix until smooth. Press dough through spaetzle maker, or a large holded sieve or metla grater. Drop a few at a time into simmering liquid. Cook 5 to 8 minutes. Drain well. Saute cooked spaetzle in butter or margarine. Sprinkle chopped fresh parsely on top and serve.

**SHELF LIFE:** \_\_\_\_\_ 6 hours cool per HACCP Regulations \_\_\_\_\_

**HACCP :** \_\_\_\_\_ Reheat per HACCP Regulations \_\_\_\_\_

\_\_\_\_\_ Reheat to 165° F degree \_\_\_\_\_

**CHEF TIPS :** \_\_\_\_\_

**CHEF APPROVED:** \_\_\_\_\_ *Robert W. Phillips* \_\_\_\_\_