

**Miele**

# Crispy curried spätzle

By Shannon Bennett

**10 minutes**

Preparation time

**10 minutes**

Cooking time

**6-8 servings**

Serves



## INGREDIENTS

2 cups plain flour  
2 tsp Murray River salt flakes  
2 tsp curry powder  
½ cup full cream milk  
4 eggs  
1/3 cup extra virgin olive oil  
75g butter  
3 garlic cloves, crushed  
¼ cup chopped parsley  
½ cup curry leaves, fried  
Micro herbs to serve

## METHOD

1. Using a freestanding mixer, combine the flour, salt flakes and curry powder and mix together. Add the eggs and milk.
2. Attach a dough hook to the mixer and “knead” the dough for 5 minutes or until the dough starts to activate the gluten and becomes stretchy.
3. Simmer a large saucepan of water, Induction setting 6-7. Press the dough through a large holed sieve or ‘spider’ press and drop a few pieces of dough into the simmering water. Whisk gently to separate the pieces and cook for about 2-3 minutes, or until the spätzle floats to the top. Use a slotted spoon to transfer the noodles to a colander and then immerse the spätzle into a large bowl of iced water.
4. Drain the spätzle and toss with 2 tbs extra virgin olive oil.
5. Heat a large frying pan over medium heat, Induction setting 7, add the butter and remaining extra virgin olive oil. When the butter starts to foam and turn golden, add garlic and cook for 30 seconds then add the spätzle.
6. Fry the noodles until they start to crisp slightly, season with more salt flakes and serve immediately in a large serving dish topped with micro herbs and curry leaves.