Herbed Spätzle

4 Servings

**Ingredients**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 cups to taste</td>
<td>1. Bring a large pot of well salted water to a boil over medium heat.</td>
</tr>
<tr>
<td>2 each</td>
<td>2. In a small bowl whisk together the eggs and milk until they are a homogeneous mixture.</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>3. In a large bowl, add flour and make a hole in the flour. Add a pinch of salt and using a fork, gradually combine the milk/egg mixture with the flour. Mix until they are just combined. Stir in 1/4 cup of the herbs.</td>
</tr>
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<td>1/2 cup</td>
<td>Place the batter in a colander over the boiling water. Using a rubber spatula or a spätzle maker, push the batter through a colander into the boiling water. Boil the spätzle for 2 to 3 minutes or until firm. Drain the spätzle and place in a medium bowl. Add some olive oil and the remaining 1/4 cup of herbs. Toss to coat evenly and serve immediately.</td>
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**Sauce:**

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<tr>
<td>1 cup</td>
<td>1. Heat the butter in a small pot and sweat the shallot and garlic. Deglaze with wine and add the cream, and mustard. Bring to simmer and slightly thicken with corn starch as needed.</td>
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Fried Brussels Sprouts, Crispy Shallot, Crumble Goat Cheese

4 Servings

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<td>1 lb to taste</td>
<td>1. Heat 2 inches of oil in a heavy bottom pot. When oil reaches 360°F on thermometer carefully add 1/3 of the Brussels sprouts. Cook, turning occasionally, until crisp and golden brown, 2 to 3 minutes. Transfer to a paper towel-lined tray with a slotted spoon and sprinkle with salt. Fry remaining in small batches, returning oil to 360°F between each batch. Add shallots to oil and fry until slightly wrinkled and just beginning to color, 1 to 2 minutes. Transfer to tray with sprouts and season with salt and pepper.</td>
</tr>
<tr>
<td>3 small</td>
<td>2. Top with crumbled goat cheese</td>
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