

Nokedli

(Adapted from Anges Rethy)

4 cups all-purpose flour

Coarse salt

4 large eggs

1/2 teaspoon olive oil

2 tablespoons unsalted butter, room temperature

In a large bowl, whisk together flour and 2 teaspoons salt. Make a well in the center; crack eggs into center well. Using a fork, beat eggs; gradually add flour to eggs until fully combined and a dry, shaggy dough forms. Add 3/4 cup water and stir with a wooden spoon until a rough, very sticky dough forms. If dough seems too dry, add 1 to 2 tablespoons additional water as necessary.

Bring a medium saucepan of salted water to a boil; add olive oil. Working with about 1/2 cup dough at a time, press dough through a spaetzle maker or a large-holed colander, set about 3 inches from water, into boiling water. Cook until nokedli float to top, about 2 minutes. Transfer cooked nokedli to a warm serving bowl. Toss with butter and season with salt. Serve.