

MICHAEL SYMON

Oktoberfest Spaetzle with Bratwurst

Italians aren't the only country to have delicious pasta! Michael shows you how to make a German classic you won't want to miss!



Easy



30-60 mins

ingredients

OKTOBERFEST SPAETZLE WITH BRATWURST

- 6 Pork Bratwurst
- 2 ; 12 ounce IPA Style Beers
- 1 Onion (peeled and quartered)
- 1 Jalapeno (split lengthwise)
- 3 Cloves Garlic (peeled and smashed)
- 1 teaspoon Coriander Seeds
- 2 cups Flour
- 1 teaspoon Freshly Grated Nutmeg
- Kosher Salt
- Freshly Ground Black Pepper
- 3 Eggs
- 3/4 cup Milk
- 3 tablespoons Chives (finely sliced)
- Olive Oil
- 2 tablespoons Butter
- 3 cups Onion (finely sliced)
- 3 cups Finely Shredded Emmentaler Cheese

step-by-step directions

- 1 Preheat a grill pan over medium-high heat.
- 2 For the Bratwurst poaching liquid, combine the Beer, Onion, Jalapeno, Garlic and Coriander. When the liquid comes up to a strong simmer, add in the Bratwurst. Cook for 5-7 minutes, until the Bratwurst is cooked through. Remove cooked Bratwurst to preheated grill pan. Cook until slightly charred on all sides. Remove to a platter and set aside to keep warm.
- 3 In the meantime, bring a Salted pot of water to a boil
- 4 In a mixing bowl, sift together the Flour, Nutmeg and a good pinch of Salt and Pepper. In a separate mixing bowl, whisk together the Eggs, and Milk. Add the Flour mixture to the Egg mixture and stir until combined and relatively smooth. Set aside while you start your Onions.
- 5 Place a large oven-safe sauté pan over medium-high heat. When the pan is hot, add a drizzle of Olive Oil followed by the Onions and a pinch of Salt. Cook, stirring occasionally until the Onions are lightly caramelized. Then, add the Butter and reduce heat to low.
- 6 Preheat broiler.
- 7 To make the Spaetzle, place a Spaetzle maker over the pot of boiling water and pour all of your batter inside of it. Start moving the Spaetzle maker back and forth, cutting little Spaetzle underneath. When the dumplings float to the top of the water, let them cook for an additional minute. Remove Spaetzle with a slotted spoon to the pan with the Onions and Butter. Toss to combine everything then ladle in 4 ounces of pasta water. Remove from the heat. Season with more black Pepper and Nutmeg and stir in 1 1/2 cups of Cheese. Top with the remaining 1 1/2 cup of Cheese and the Chives. Place under broiler until light golden brown on top. Remove from the broiler and garnish with more Chives.
- 8 Serve with the grilled Bratwurst.

