

# SPÄTZLE MIT SCHWAMMERLN, ERBSEN, KAROTTEN UND ESTRAGON

Spätzle, Mushrooms, Carrots, Peas, Tarragon

## INGREDIENTS

### FROM OUR KITCHEN

14 ounces spätzle  
2 ounces sweet corn  
2 ounces carrots  
2 ounces chanterelle  
2 ounces oyster mushroom  
2 ounces english peas  
8 ounces heavy cream  
1 ounce mixed herbs  
(chives, tarragon, parsley),

### FROM YOUR KITCHEN

2 tablespoons butter  
1 whole lemon  
salt and pepper

The tradition of making "Spätzle" can be traced back to the 18th century, although medieval illustrations are believed to place the pasta at an even earlier date. In 1725, Rosino Lentilio, a councillor and personal physician from Württemberg, concluded that "Knöpflein" and "Spazen" were "all the things that are made from flour." Since March 2012, Swabian Spätzle and Swabian Knöpfle have been awarded the EU quality seal for "Protected Geographical Indications (PGI)" and are protected throughout Europe as a regional specialty. In order to be able to bear this sign, one of the production stages of the product must have taken place in the respectively defined region of origin.

**1** Heat medium saucepan on low, add oil and oyster mushroom, cook for 3 minutes. Add chanterelle mushroom and butter. Cook till a golden brown, set aside.

**2** Boil water in a small pot. Add carrots, blanch for 2 minutes. Set aside on towel.

**3** Simmer heavy cream in a medium pot. add spätzle, stir until reduced and creamy.

**4** Once reduced; add salt, pepper, fresh squeezed lemon juice, cooked mushrooms, corn, peas and blanched carrots. Sprinkle in herbs, stir.

**5** Plate spätzle in two medium bowls, serve immediately.

*Guten Appetit!*

**MAKES 2 SERVINGS**



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