



HOMEMADE NOODLES

- 3 Egg Yolks
- 1 Whole Egg
- 3 Tablespoons Cold Water
- 1 Teaspoon Salt
- 2 Cups Sifted Flour

DIRECTIONS

1. Mix salt with flour.
2. Stir beaten egg yolks and egg into flour.
3. Slowly add water, kneading with hands until smooth.
4. Rest 20 minutes.
5. Roll dough in portions until paper thin.
6. Roll up jelly roll fashion and cut to desired width.
7. Unroll and hang or lay flat to dry.
8. Cook in boiling salted water for 5 to 7 minutes.
9. Can be stored in an airtight container.