



## NOODLE DOUGH

- 2/3 Cup All Purpose Flour
- 1 Egg
- 1 Tablespoon Water
- 1/2 Teaspoon Salt
- 1 Teaspoon Oil

## DIRECTIONS

1. On a large pastry board arrange flour with a well in the center.
2. Drop in the egg.
3. Begin to incorporate the egg and add the water, salt and oil.
4. Work the mixture with your hands, folding the flour over the egg until the dough can be rolled into a ball and comes clean from the hands.
5. Knead the dough as for bread about 10 minutes.
6. Let it stand for 1 hour.
7. Roll the dough, stretching it a little more with each roll.
8. Between each rolling and stretching, continue to sprinkle it with flour to keep the dough from sticking.
9. Repeat this procedure about 10 times or until the dough is paper thin and translucent.
10. Let it dry for 10 minutes.
11. Cut into desired shape.
12. Cook in rapidly boiling water for 10 minutes.