



Village Kitchen
<https://chailai.us>

Fresh egg noodles are very good, and it is quite easy to make. I can't use the ancient technique in making them and will settle with the use of a pasta machine. It works nicely.



Ingredients

<i>Amount</i>	<i>Adjusted In half</i>	<i>Measurement</i>	<i>Ingredient</i>
250	125	grams	all-purpose flour
60	30	ml.	water
1/8	1/16	tsp	salt
1	1.2	Tsp	baking soda
2	1	eggs	eggs

Directions:

1. Mound the flours on a clean surface, create a well in the center, and place the eggs in the middle. Using a fork, whisk the eggs and slowly dragging the flour to the egg little by little until well mixed. Add water a little at a time as needed.
2. Knead well by hand until you have a manageable dough and let it rest in room temperature for about 30 minutes.
3. Dust a work surface with flour, cut off pieces of dough, and use a pasta machine to flatten to the desired thickness. Rest the flat sheet for a moment and cut with the pasta machine or roll and cut by hand. Your choice.