

# Egg Noodles

**Season:** All

**Difficulty:** Medium

**Serves:** 30-40 small serves

**Recipe source:** Stephanie Alexander Kitchen Program Syllabus

**From the garden:** eggs

Equipment:	Ingredients:
<ul style="list-style-type: none"> <li>• Electric scales</li> <li>• Sieve</li> <li>• Large Bowl</li> <li>• Pasta Machine</li> <li>• Clean Tea-Towel</li> <li>• Large saucepan with steamer insert</li> <li>• Baking tray</li> </ul>	<ul style="list-style-type: none"> <li>• 5 eggs</li> <li>• 2 1/2 teaspoons bicarbonate of soda</li> <li>• 1 level tablespoon of salt</li> <li>• Bread/Pasta Flour (double the weight of the eggs in their shells)</li> <li>• Cornflour for dusting</li> </ul>

## What to do:

- Weigh the eggs in shells to determine the weight of flour required (**double the weight of the eggs**)
- Sift flour, salt and bi-carb into a large bowl. Break in the eggs and knead until the dough is smooth. It will feel very dry but keep working it until it comes together. If you need to add a couple of tablespoons of water.
- Divide dough into small balls and cover with a slightly damp towel, next to the pasta machine.
- Flatten out dough into a rectangle and sprinkle with a little cornflour on both sides (be very sparing as it can get dry).
- Set the rollers of the pasta machine to the widest setting, roll through the dough and then fold in half, lengthwise if it is getting too wide for the rollers (you don't want the dough to scrape the sides).
- Repeat 4-5 times on the widest setting, dusting with a very small amount of cornflour only if necessary. Then repeat 4 times on the next thickest setting (do not fold the first time on a thinner setting), 3 on the next and so on until the dough is down to the second thinnest setting (very thin, probably less than a millimetre).
- Once it is thin enough pass the dough through the noodle cutter attachment – if it sticks it is probably too thick.
- Place the cut noodles turned into nests on a dry tea towel ready to cook until all the noodles are ready.
- Meanwhile bring a large pot of salted water to the boil, and cook the noodles in batches.

## Notes

This dough feels really dry and can feel like it's too dry – persist when needing, only adding a sprinkling of water from your fingers if you feel like it will not come together after 5-10 minutes of kneading.