

Published June 28th, 2017

Egg Noodles

By Susie Iventosch



INGREDIENTS

5 oz. all-purpose flour

5 oz. semolina flour

1 tsp. salt

2 large eggs

4 egg yolks

DIRECTIONS

Mix salt with flour and place on a large cutting board, or in a large bowl. Make a well in the center of the flour.

Break eggs together and mix well and pour into the well of the flour. Start mixing with a fork, bringing more and

more flour into the mixture as you go. Finally, gather the dough together into a ball, incorporating as much of the flour as you can. The dough will be pretty stiff at this point.

Knead dough for 8-10 minutes, dusting with flour as needed. Form dough into two discs and wrap with plastic wrap. Allow the dough to sit at room temperature for about half an hour.

Now, using either a rolling pin or a pasta maker, roll dough to desired thickness and cut into 5/8-inch strips for the pappardelle.

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