



## Homemade soup noodles

amount	ingredients
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<b>300 gr</b>	<b>half-gripped or grippy flour</b>
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<b>1 piece</b>	<b>egg</b>
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<b>3 pieces</b>	<b>egg yolk</b>
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<b>1/2 TL</b>	<b>salt (I use my herbal salt)</b>
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	<b>water as needed</b>
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### Preparation:

1

For the pasta dough, sift the flour on a work surface and form a hollow in the middle.

Put the egg yolks and the egg in the trough.

Then add the salt.

Using a fork, whisk the egg yolk and egg together with the flour in the dish until a thick slurry is formed.

Gradually knead the flour with the hands from outside to inside to the yolks.

If necessary, add some water.

Knead everything to a smooth, not too firm dough.

That takes at least ten minutes.

Finally, the dough should no longer stick to the hands.

2

Wrap the dough in cling film and allow to rest for one hour in the refrigerator.

Dust the work surface and dough properly with the flour.

I wrap my rolling pin in cling film, because my silicone gripper has not arrived yet.

Then it can be rolled out a millimeter with the Nudelwalker.

Approximately Let the dough "air-dry" for 15 minutes and then cut into 5 to 6 centimeter wide sheets.

3

Loosely overlay the webs without pressing on the dough.

Use a very sharp, big knife and cut as fine noodles as possible.

Carefully disassemble the vermicelli with your fingers.

Let it dry for a few hours on a baking sheet or baking paper or prepare it immediately.

I always make several noodles, the other I store in a tin can and keep them for the next soup.

Put the noodle into boiling water as usual, bring to the boil and simmer for about 6-10 minutes.



## Lucina´s Tipps:



You can also cut the noodles with scissors, dipping the blades of the [scissors](#) into flour again and again.

Optionally, when rolling dough, a [large pasta roll](#) or, even better, a large, long wooden stick, e.g. from the hardware store.



*I wish good luck and*

*buon appetit!!*

*your Lucina Cucina*