

Lokshen (egg noodles)

INGREDIENTS

3 cups unbleached all-purpose flour (+ or -)

3 eggs

½ teaspoon kosher salt

METHOD

On a clean counter top form 2 cups of the flour into a pile.

Make a well in the center.

Carefully break the eggs and sprinkle the salt on top of the flour.

Work the eggs into the flour until a soft dough is formed, adding flour as needed.

Knead the dough for 20-25 minutes.

Wrap in plastic wrap and let rest for 15-30 minutes.

On a floured surface, and using a floured rolling pin, roll out the dough approximately ⅛ inch thick.

Let the dough rest again for another 10-15 min.

Using your fingers, lift and stretch the dough until it begins to become transparent (but not as thin as strudel dough).

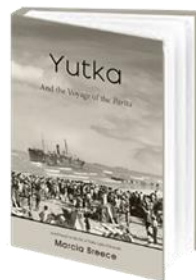
On floured surface gently fold over the dough and with a floured rolling pin, lightly roll until it is ⅛ inch thick, about 9 by 12 inches.

Cut into irregularly shaped noodles about 2 inches long. (You can also use a pasta machine for this.)

Drop noodles into boiling water or broth and boil until cooked, approximately 6 minutes, al dente.

Drain noodles and place in a bowl with hot steamy broth.

Can be served immediately or refrigerated and served later.



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