

Egg Noodles Ingredients

- 2 eggs-room temperature
- 2 cup all-purpose (extra for dusting the counter) (279 grams-plus extra for dusting)
- 1/2 teaspoon extra fine salt
- Oil for boiling the noodles
- 2-4 tablespoons milk at room temperature
- (Optional) if using pumpkin puree, 2 tablespoons puree
- If using rehydrated pumpkin, add hot water to the dried pumpkin-let reconstitute



Instructions

- Start with sifting the flour with a ½ teaspoon of salt (twice)
- Make a well in the center of the flour, add the eggs and water; beat with a fork until well combined. Note that the dough will be stiff. Put on a wooden cutting board or noodle board.
- Knead by hand for approximately 15 minutes
- If using the bread machine-dough setting, add all ingredients to the bread machine, let the machine knead for 15-30 minutes.

Instructions Continued

- Either place the dough in a bowl or leave it on a wooden board, but the dough will need to be covered either way
- Grab a cup of Joe or tea and leave it for 30 minutes
- Divide the dough into 4 equal parts
- Only work one section at a time and keep the other sections covered at all times.
- On a lightly floured pastry cloth or wooden board, roll out a section of dough into a rectangle. The size should be around 14x16 inches and roughly around 1/16 inch thick.
- Using silicone mats requires less flour for rolling out, practically none at all. If using the mats, roll and cut the noodles right on the mat.
- Cover and cook right away, put in an oven with the light off, or put in a dehydrator using the herb or lowest setting. Time will depend on humidity and the thickness of the noodles.
- The dough will dry out very quickly, so work fast! From the longest side of the dough, roll up the dough loosely like for cinnamon rolls. With a very sharp knife, cut the dough crosswise.
- Let this sit overnight to dry. Put in an unlit oven; it keeps the bugs out while the noodles are drying