Noodles

Ingredients

- 2 cups sifted flour
- 2 tsp salt
- Pinch baking powder
- 3 egg yolks
- 1 whole egg
- 1/4 cup plus 2 Tbsp water

Instructions

1. Mix flour, salt and baking powder. Stir in egg yolks and egg. Gradually stir in water. Stir to incorporate as much flour as possible.
2. Move dough to a lightly floured surface. With floured hands, knead until dough is smooth and elastic. Mixture will seem stiff, but it should be springy. Cover with plastic wrap and let stand 10 minutes.
3. Cut dough into four equal portions. Working with one portion at a time, roll dough as thinly as possible with a rolling pin. If you have a pasta machine, roll the dough into a rectangle and feed it through the rollers of the pasta machine.
4. Cut into strips for noodles. Or cut into rectangles and pinch each rectangle in the center to make bow ties. Let stand about 30 minutes to dry.
5. To serve, cook in a generous amount of boiling salted water. Cook 20 to 25 minutes or until tender.

NOODLES

Noodles
2 cups sifted flour
2 teaspoons salt
Pinch baking powder
3 egg yolks
1 whole egg
¼ cup, plus 2 tablespoons, water

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