INGREDIENTS

- 1 egg, beaten
- 1/2 teaspoon salt
- 140g plain flour
- 2 tablespoons water
- In a medium sized bowl, combine flour and salt,

METHOD:

- Make a well in the flour, add the slightly beaten egg, and mix.
- Mixture should form a stiff dough. If needed, stir in 1 to 2 tablespoons water.
- On a lightly floured surface, knead dough for about 3 to 4 minutes.
- With a pasta machine or by hand roll dough out to desired thickness. Use machine or knife to cut into strips of desired width.

To cook the fresh noodles...Bring a large pot of lightly salted water to the boil. Add the noodles, and cook for 2 to 3 minutes. Fresh noodles cooks very quickly. It will float to the surface when fully cooked. Drain, and use as desired.

SERVES TIME TO COOK **COOKING TEMP** TIME TO PREPARE 15 MINS 3 MINS N/A

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