Red tomato egg noodles

Whole recipe

Ingredients

500 g	Wheat flour 4¾ glass
100 g	Egg 2 pc
100 g	Tomato paste ½ glass
15 g	Salt ¾ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Sift the flour into a mixing bowl and make a well in the middle.
2. Put the eggs, tomato paste and salt in the well. Knead a stiff, smooth dough.
3. Divide the dough in two, cover with a damp cloth and rest for 20-30 minutes.
   20 min
4. Roll each piece with a rolling pin into a round sheet 2-3 mm thick.
5. Lay the sheets on a cloth and let their surface dry slightly.
6. Cut each sheet in half, then in half again, to make four pieces, and stack the pieces.
7. Cut the stack into strips two to three fingers wide, then slice each strip into noodles 3-4 mm wide.
8. Spread the noodles on a cloth in an airy, shaded spot and let them dry.

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