Erzurum noodles (erişte)

Whole recipe

Ingredients

5 kg	Wheat flour 47¼ glass
1 kg	Water 5 glass
48 g	Salt 2¾ tbsp

Allergens

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

Method

1. Mix the flour, water and salt in a bowl and knead into a soft dough. Let it rest.
   15 min
2. Roll the dough out to about 0.5 cm thick and 60 cm across. Cut it with a knife or noodle cutter into strips 55-60 cm long and 0.3-0.4 cm wide.
3. Dust the strips lightly with flour, hang them on strings and dry them away from direct sun.
   2 h
4. Leave the noodles on the strings for one day. Then lay them on racks and dry in a 70-80 °C oven. Store without breaking them.
   1 h

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