Erzurum 'egg pilaf' (homemade egg noodle strips with butter)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
40 g	Butter 2¾ tbsp
300 g	Egg 6 pc
11 g	Salt ½ tbsp
2 kg	Water 10 glass
24 g	Salt 1¼ tbsp

Allergens

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

Method

1. Whisk the eggs with 11 g salt in a deep bowl. Add the flour gradually and knead to a stiff dough. Cover with a damp cloth and rest 20 minutes.
   20 min
2. Take small pieces of dough and roll 6 sheets 2 mm thick and about 65 cm across. Cut them into strips about 25 cm long and set them on a floured tray.
3. Bring 2 litres of water to a boil, add 24 g salt and boil the dough strips in it.
4. Drain the strips, plate them, pour over the melted butter and serve hot.

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