

HOW TO MAKE HOMEMADE NOODLES

How to make homemade noodles is a delightful culinary journey that opens up a world of flavors and textures in your cooking. Making noodles from scratch is not only a rewarding process but also allows you to customize ingredients according to your taste preferences. In this article, we will explore the ingredients needed, the step-by-step process, and some tips to perfect your homemade noodles.

INGREDIENTS NEEDED FOR HOMEMADE NOODLES

Before diving into the process, it's essential to gather all necessary ingredients. Making homemade noodles requires just a few basic components:

- 2 CUPS ALL-PURPOSE FLOUR (PLUS EXTRA FOR DUSTING)
- 2 LARGE EGGS
- 1/2 TEASPOON SALT
- 1 TABLESPOON WATER (OPTIONAL)

These ingredients will yield enough noodles for about four servings, depending on how thick or thin you prefer your noodles.

EQUIPMENT REQUIRED

In addition to the ingredients, you'll need some basic kitchen equipment:

- MIXING BOWL
- ROLLING PIN
- KNIFE OR PIZZA CUTTER
- FLOUR SIFTER (OPTIONAL)
- CUTTING BOARD OR CLEAN SURFACE