

HOKKIEN NOODLES

Ingredients

- 4 eggs
- 4 cups plain flour
- 1/2 cup water
- 1 tbsp salt
- 2 tbsp vegetable oil



Method

- Mix all ingredients together in a bowl or a food processor.
- Knead into a dough. Divide into a portion per group member for easy handling.
- Flatten out and begin putting through pasta rollers progressing from setting 6-1 (keep well floured)
- Put through cutters using round noodle size.
- Prepare a big pot of boiling water.
- Boil in batches immediately for 2-3 minutes. Noodles will float up.
- Drain well and add some vegetable oil to prevent noodles from sticking together.