



# Homemade Chinese Noodles w/ a Kitchenaid






## Ingredients

- 500 g high gluten flour bread flour, dumpling flour, or noodle flour 
- 3 medium-size eggs
- 100 g water
- 1 tsp salt
- 50-100 grams flour to adjust the water and flour ratio 
- 1/2 cup cornstarch to prevent stickiness

★★★★★  
5 from 3 votes

## Instructions

1. In the KitchenAid mixing bowl, combine the following ingredients: 500 g of high gluten flour, 3 medium-size eggs, 100 grams of water. If you don't like egg, you can leave it and use 240 grams of water instead. Last, add a tsp of salt. Get your spatula and give them a nice premix.
2. Use the dough hook attachment. Run it at a low speed for 15 - 18 minutes in total. During the first 5 minutes, keep an eye on the dough, and adjust the flour-water ratio by adding a little more flour or water. We are looking for a low water ratio dough which means the dough needs to be pretty hard and nonstick to your hand.  
3. Once the machine is done kneading, cover the dough, let it rest for 30 minutes.
4. Divide the dough into 6 even pieces. Roughly flatten each piece.
5. Set the pasta roller attachment at the widest thickness. Let the dough piece go through the machine. Fold the sheets and let them go through the roller a couple more times until the sheets have a rectangle shape.
6. Apply some cornstarch on the sheets to prevent them from sticking to each other.
7. Start changing the thickness setting. Keep feeding the sheets into the roller until it reaches your desired thinness. 
8. Switch the attachment to cut the sheets into noodles.
9. Dust the noodles with more cornstarch and you are done.