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Fresh Egg Noodles

Serve these fresh egg noodles with chef Eric Ripert's mouthwatering [Coq au Vin](#).

INGREDIENTS

Serves 6 to 8.

3 cups all-purpose flour, plus more for work surface

4 large egg yolks

1 large egg

1/2 teaspoon salt, plus more for boiling water

DIRECTIONS

1. Mound flour in center of a large work surface, and make a well in the center. Add yolks, egg, and salt to well.
2. Using a fork, beat yolks, egg, and salt; slowly incorporate flour, beginning with inner rim of well. When flour is incorporated, gather dough together to form a rounded mass. Begin kneading dough with the palms of your hands. Once dough comes together, scrape up any dried bits of dough; discard.
3. Lightly flour work surface; knead dough until smooth and elastic. Form the dough into a flat rectangle and wrap tightly with plastic wrap. Transfer to refrigerator for at least 20 minutes before using, and up to 6 hours.
4. Bring a large pot of salted water to a boil.
5. Unwrap dough and flatten dough into a rectangle about 1/2-inch thick. Set the rollers of a hand-crank or electric pasta machine at their widest opening. Run dough through the machine. Fold dough in half and repeat this step four or five times, until the dough is smooth and elastic. Cut dough in half.
6. Now change the rollers of the pasta machine to the next decreasing setting, and roll out one piece of dough once without folding, keeping remaining piece covered with a clean kitchen towel. Keep rolling the sheet through the machine on decreasing settings until you have rolled it through the last (thinnest) setting. Transfer pasta to a baking sheet and cover with a clean kitchen towel. Repeat process with remaining piece of dough.
7. Cut pasta sheets into 7-inch long pieces. Roll up each piece of pasta starting with one of the short sides; using a

sharp knife, cut into 1/2-inch wide strips.

8. Add noodles to boiling water and boil for 2 minutes.
Drain and serve immediately.

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