



Egg Noodles

These are pure nostalgia in my family, while Kneidel balls have made their way into our yearly Shabbat table, these noodles are reserved only for Pesach, and though labour intensive are simple to prepare.



INGREDIENTS:

4 eggs



40 grams ($\frac{1}{4}$ cup) potato starch

80 ml ($\frac{1}{3}$ cup) water

Salt and pepper to taste



METHOD:

Combine the eggs, potato starch, water and salt in a bowl. Using a whisk, beat until well blended and a bit foamy.

Make sure you get all the potato starch blended into the eggs.

Heat a crepe pan over medium heat. Spray with non-stick coating.

For an 8" - 9" crepe pan, I use about $\frac{1}{4}$ cup of batter. When the pan is hot, pour the batter into the pan and lift it from the heat. Roll the batter over the bottom of the pan until it is evenly covered. Set on the heat until the top seems dry.



Gently flip and just cook for 30 seconds or so on the second side. Turn the crepe out of the pan onto a plate. Set aside. Repeat until the batter is used up.

After the crepes are all made, stack two or three together roll them up and with a sharp knife, cut into thin strips. Set aside until ready to use, cover in cling fill, otherwise these dry up fairly quickly.





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