



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Noodles

Erişte



2 eggs
1 + 1/2 cup milk
1 + 1/2 tsp salt
Enough flour

- # Break the eggs, add milk and salt, and mix.
- # Knead it by adding flour little by little.
- # Get hard dough.
- # Cut the dough which is rested for half an hour, into 4-5 pieces.
- # Roll each piece by drizzling flour all over it, but don't make the dough so tinny.
- # Place the rolled dough pieces over the paper, and dry for a time.
- # And then slit each into pieces which have 1 inch thickness, and finally slice all these pieces as matches sizes.
- # Dry these noodles in a dry place for a few days.
- # Place the dry noodles into nylon bags and store.
- # You can cook the noodles as macaroni and you can use it while cooking soups also.

Note: If you reverse the noodles a few times while drying them, you get a homogenous drying.