

# Dough for the Noodle Machine

Aunt Anne Derzaph

9 eggs,

8 c flour,

½ c water.

Put eggs in a bowl. Beat slightly with fork. Add the water and flour. Mix all. It gets crumbly. Work well. Put in a good plastic bag. Set in fridge.

In 1 hour work again. Put in fridge again for 1 hour.

Work a third time. Then start rolling with the machine.

*Note: this dough gets dry but by putting it in a closed bag in the fridge, it creates moisture so that you are able to get it smoother so that you can roll it easy with the machine. A dry dough recipe is good because it does not stick in the machine.*