

# Duck Egg Noodles



## *Ingredients:*

2 cups flour (all-purpose, semolina, or bread flour)  
2 duck eggs  
1 duck egg yolk  
pinch of salt

## *Instructions:*

On a clean surface, measure out and pour the flour into a mound. Make a deep well in the center and put the eggs, egg yolk, and salt in. Use a fork to slowly integrate the flour into the egg and then knead the dough for about ten minutes. The dough ball should feel smooth. Flatten and wrap in plastic wrap. Let rest at room temperature for at least 30 minutes and up to 2 hours. Roll the dough out onto a floured surface with a rolling pin and either cut with a knife into strips or use a pasta machine. Cook in boiling water for 3-4 mins if using fresh. Alternatively, hang pasta to dry for storage.

*From [fresheggdaily.com](http://fresheggdaily.com)*

*Yield:* 4 to 8 Servings