

# Rainbow Noodles / Ravioli's / Dumplings

By Chef Wow Waneeta Marquis

This is your basic old fashioned recipe for egg noodles, just like Grammy used to make! Try making them next time you prepare your favorite soup or stew. Don't forget that fresh pasta cooks much quicker than dried! You may use a dough hook attachment on your electric mixer or your hands to make the pasta dough.

## Ingredients

- 2 1/2 cups all-purpose flour
- 1 Tablespoon cornstarch
- 1 pinch salt
- 2 large eggs, beaten
- 1/2 cup water
- 1 1/2 teaspoons olive oil

Herbs to flavor: a pinch of; pesto, lemon zest, ground black pepper, chives, sundried tomato, dried oregano etc.

## For One Student: individual serving

- 1/2 cup flour
- 1 teaspoon cornstarch
- 1 pinch salt
- 1 medium egg
- 2 1/2 teaspoons water
- 1/2 teaspoon olive oil

\*\*food color: add 1-2 drop of choice

## Directions

1. In a large bowl, stir together the flour, cornstarch and salt. Add the beaten egg, water, and olive oil. Add food color now for "Rainbow Noodles" as well as any herbs or flavorings. Knead dough until smooth, about 5 minutes. Let rest in a covered bowl for 10 minutes.
2. On a floured surface, roll out dough to 1/8 inch thickness, as thin as you can get without tearing. Then rolling the dough into a log, do not press the roll together. Starting at the end of the log, slice the noodles into desired width. Afterwards, just toss them around until they are all uncurled into noodles with a little extra flour to prevent sticking together.
3. Allow to air dry 30 minutes -2 hours before cooking.
4. Cook them in salted water with a little EVOO (extra virgin olive oil) and they are done in about 3-4 minutes. The noodles will rise to the top of the boiling water when they are done.
5. Drain and add, sauce, pesto or *my favorite butter & parmesan cheese* 😊 EAT!!!

## Other Preparations:

Rolled a little thinner, use a glass to cut out circles, fill with ricotta cheese, and fold over, and crimp with a fork to makes raviolis. Make one inch balls with the dough and add to chicken or beef stew for great southern dumplings. A real American classic!

Add was a few drops of yellow food coloring. Makes your noodles look very yellow.