# Hand-Cut Noodles with Cabbage and Browned Onions

3 generous plates of fresh noodles and cabbage · Active 45 min · Total 1 hr 10 min

Skills: Kneading, hand-rolling and boiling fresh dough

## Ingredients

• 2 1/2 cups all-purpose flour for the dough (300 g)

• 2 tablespoons all-purpose flour for dusting (15 g)

• 3 large eggs (150 g without shells)

• 2 tablespoons water (30 ml)

• 1 teaspoon fine salt (6 g), divided equally between dough and vegetables

• 2 tablespoons unsalted butter (28 g)

• 1 tablespoon neutral oil (15 ml)

• 2 medium onions, thinly sliced (300 g prepared)

• About 1/2 medium green cabbage, cored and thinly sliced (500 g prepared)

• 1/2 teaspoon ground black pepper (1 g)

• 2 quarts water for boiling the noodles (2 L)

## Set out

large mixing bowl, knife and board, rolling pin, clean towel, 12-inch/30 cm skillet, 5-quart/5 L pot, colander or tongs, wooden spoon

## Allergens

wheat, egg, milk. Check labels and substitutions.

## Make it

**1.** Mix 300 g flour, eggs, 30 ml water and 1/2 teaspoon/3 g salt in the bowl. Bring together by hand, then knead for 6–8 minutes until firm and fairly smooth. Cover and rest for 20 minutes. Do not taste raw dough.

**2.** Meanwhile, heat butter and oil in the uncovered skillet over medium-low heat. Add onions and cook for 10 minutes, stirring. Add cabbage, the remaining 1/2 teaspoon/3 g salt and pepper. Cook uncovered for another 15–18 minutes, turning regularly, until tender with some golden patches. Reduce the heat if the onion threatens to burn.

**3.** Divide the rested dough in half. Using the measured dusting flour as needed across both halves, roll each into a sheet roughly 10 by 14 inches/25 by 35 cm and about 1/16–1/12 inch/1.5–2 mm thick. Fold very loosely, cut into 1/3-inch/8 mm ribbons and immediately open them out.

**4.** Bring the measured 2 L water to a boil in the large pot. Cook the noodles in 2 batches for about 3–4 minutes each, separating them gently, until cooked through with no floury center. Thickness matters more than a rigid timer.

**5.** Drain each batch and add it to the cooked cabbage. When all the noodles are ready, toss over medium-low heat for 1–2 minutes. If the skillet is too full for a safe toss, combine in the drained large pot instead.

**6.** Divide evenly between 3 plates. Serve the noodles with the browned onion and cabbage distributed throughout, rather than leaving the vegetables under the last portion.

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## No machine required

A rolling pin and knife do the shaping. The dough rest overlaps with vegetable cooking, which is why the total time is shorter than adding every individual step together.

## Timing

Allow about 20 minutes for rolling and cutting both sheets and about 8 minutes for two noodle-boiling batches. The dough rest overlaps the beginning of the cabbage cooking; a small workspace or extra dough rest adds time.

## Ingredient labels

The base includes wheat flour, eggs and butter. Purchased noodles in the shortcut variation may have additional allergens.

## A useful detail

A relaxed dough rolls more easily than a freshly kneaded one. If it springs back as you roll, cover it for another 5 minutes; this adds to the total time but avoids forcing it into a thick sheet.

## Keep it well

Refrigerate cooked noodles and cabbage in shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 3 days and reheat to 165°F/74°C throughout; 1–2 tablespoons/15–30 ml water per portion helps loosen them. Uncooked cut noodles can be frozen in a single layer, then bagged for up to 1 month; boil from frozen and check that the centers are fully cooked.