



## RECIPES

### BAN MIAN



## INGREDIENTS

320g	Prima Plain Flour Plus
½ tsp	Salt
1 no	Egg
75ml	Water

## PROCEDURE

1. Sift Prima Plain Flour Plus and salt. Set aside flour mix.
2. Whisk egg with water and pour into flour mix. Stir with a wooden spoon until lumpy bits are formed.
3. Knead the dough until smooth. Cover with a damp cloth and let it rest for 30 minutes.
4. Knead it once more and leave it to rest for 1 hour.
5. Divide the dough into half. Pass the dough through a pasta maker a few times, till desired thickness, to form a dough sheet.
6. Pass the dough sheet through the cutter. Gather and divide the noodles into desired portions.
7. Noodles are ready to cook.

Tips: If using it on another day, wrap with paper towels and place in an airtight container. Store in freezer until ready to cook.