

## HOMEMADE CHICKEN NOODLE SOUP

for the noodles:

- 3/4 cups all-purpose flour
- 1/4 cup semolina flour
- 1/4 teaspoon salt
- 1 teaspoon olive oil
- 1 large egg or 2 egg yolks, whisked
- 3 tablespoons water, or as needed

for the soup:

- 1 1/2-to-2 1/2 cups chicken; about half a chicken
- whole peppercorns, a few
- 1 bay leaf
- a pinch of cardamom
- 2 ' cinnamon stick
- 1 1/2 cups each carrot, celery and onion, diced
- 3-to-4 tablespoons sunflower oil
- 4-to-5 teaspoons granulated white sugar
- 1/3 teaspoon turmeric
- 8-to-9 cups water
- concentrated chicken base paste, to taste
- 1 teaspoon fresh thyme
- 1 tablespoon fresh parsley
- 1/3 teaspoon white pepper
- sea salt, to taste and if needed

Prepare noodles. In a food processor, using the dough blade, combine flours and salt. Pulse in olive oil. With the motor running on low, add in egg or yolks. Drizzle in enough water until a medium firm dough is obtained. Cover and set aside 20 minutes. Divide dough into two if you have a small working space. Roll dough 1/8" thick, lightly and evenly dust with flour and roll jelly-roll style. Trim ends and cut into ribbons about 1/4" wide. Unroll and cut ribbons into 2" pieces. Repeat with the rest.

Prepare chicken. Add chicken into a pot of cold water with a few peppercorns, bay leaf, cardamom and cinnamon stick. Bring to a boil on medium-high heat and cook 3-to-5 minutes. Discard liquid and everything but chicken pieces and set aside. You can shred chicken into smaller pieces if you like.

Prepare soup. Into a pot add carrots, celery, onion, sunflower oil, sugar and turmeric. Sauté until vegetables are translucent. Add chicken and sauté for a bit. Add water and chicken paste. Bring to a boil, reduce heat to medium-low and cook 10 minutes.

Add prepared noodles to pot as you stir, in batches, and keep mixing gently for two minutes to prevent them from sticking together. Bring to a boil once more, reduce heat to medium-low and cook uncovered for about 7 minutes. Add thyme and parsley, cover, and continue cooking on low for another 5-to-10 minutes until noodles are done. Remove from heat, season with white pepper and salt if needed.