



JERNEJ KITCHEN

MLINCI (BAKED NOODLES)

Mlinci or Baked Noodles is a delicious side dish, often eaten in Slovenia and Croatia. Follow this simple recipe to make traditional St. Martin's Pasta.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
BAKE:	10	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	40	MINUTES

MLINCI (BAKED NOODLES)

210 g all-purpose flour (1 cup + 3/4 cup or 7.4 oz)

1 egg

80 g water (1/3 cup)

SERVE WITH (OPTIONAL)

50 g butter (1.8 oz)

50 g lard (1.8 oz)

1 bay leaf

1/2 tsp cumin seeds

1/2 tsp coriander seeds

1 or 2 sage leaves

TOOLS AND EQUIPEMENT

large bowl

spatula

rolling pin

sharp knife or pizza cutter

strainer

Sponsored

KNEAD INTO A DOUGH

Add flour, egg, and water to a large bowl. Using a spatula, stir everything well to combine. Then knead with your hands into an elastic dough. Leave the dough in the bowl for about 15 - 20 minutes, at room temperature.

TIP

[You can make this step up to 1 day ahead. Leave the dough in the fridge for up to 12 hours.](#)

ROLL AND BAKE

Dust your working surface with flour. Roll the dough into a rectangle, approximately 2 mm or 0.1-inch thick. Cut the dough into 8 long strips. Poke holes in each stripe of dough using a fork. Transfer the dough onto a baking sheet - don't line it with parchment paper. Place in the preheated oven. Bake for 4 minutes at 200 °C / 390 °F. After 4 minutes, turn the dough and continue to bake for 4 minutes.

SERVE

Tear the baked noodles into a bowl. Season with salt and pour boiling water over the noodles. Cover with a large plate and leave to sit for about 8 - 10 minutes. Drain the noodles and serve them. Pour roasting juices over them or follow the next step. Enjoy.

SERVING IDEA (OPTIONAL)

If you don't have any roasting juices at the moment, but still want to serve these delicious Mlinci, then make this easy serving idea recipe. Add butter, lard, bay leaf, cumin seeds, coriander seeds and sage leaves to a pan. Place over medium-

low heat and wait until the fat melts. Pour over mlinchi and serve. For the vegetarian version, leave out the lard.