

Treasure Barrel

Easy Potato Noodles Recipe - Simple Homemade Comfort

25 min Prep time	**15 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**European** Cuisine

Ingredients

For the Noodles

- [ ] 1 lb (about 2 large) Russet potatoes
- [ ] 1 cup potato starch, plus more for dusting
- [ ] 1 tsp fine sea salt

For Serving (Optional)

- [ ] 4 cups vegetable or chicken broth
- [ ] Fresh chives or parsley, chopped
- [ ] A drizzle of good quality olive oil

Instructions

1. First, we need to cook the potatoes. Wash them well and place them whole, with their skins still on, in a large pot. Cover them with cold, salted water and bring it to a boil. Let them cook until they are completely tender—you should be able to easily pierce them with a fork, which usually takes about 20-25 minutes. Keeping the skins on prevents the potatoes from becoming waterlogged, which is the secret to a perfect, non-sticky dough. Once cooked, drain them immediately.

2. While the potatoes are still hot, carefully peel off the skins. They should slip off quite easily with your fingers or a paring knife. Now, we need to create our fluffy base. The best tool for this is a potato ricer, which will give you the finest, smoothest texture. If you don't have one, you can use a fine-mesh sieve and a spoon, or just a regular masher, but be very thorough to eliminate any lumps. You want a pile of light, fluffy potato 'snow'. Do this in a large mixing bowl.

3. Sprinkle the salt and about three-quarters of the potato starch over the warm, riced potatoes. Using a fork or your hands, gently mix everything together until it starts to form a shaggy dough. If it feels too sticky, add the remaining starch. Turn the dough out onto a lightly starched surface and knead it gently for just a minute until it comes together into a smooth, soft ball. It should feel pliable and not sticky, almost like soft clay. Be careful not to overwork it.

4. Bring a large pot of generously salted water to a rolling boil. Divide your dough into four pieces. Working with one piece at a time, roll it into a long rope about half an inch thick. Use a knife or bench scraper to cut the rope into small, half-inch pieces. You can cook them as they are, or gently press a fork onto each one for a little texture. Drop the noodles into the boiling water in batches. They will sink at first, then float to the top when cooked, which only takes 2-3 minutes. Scoop them out with a slotted spoon and serve them immediately in a warm broth or your favorite sauce.

Nutrition per serving

210 kcal	4 g	48 g	0.2 g
Calories	Protein	Carbs	Fat

Tips & notes

- The amount of potato starch you need can vary slightly depending on the humidity and the moisture content of your potatoes. Add it gradually and trust your senses—the dough should feel soft and smooth, not wet or sticky.
- It’s really important to work with the potatoes while they are warm. This allows the starch to gelatinize properly and bind with the potato, creating that perfectly soft, cohesive dough. Cold potatoes will not work nearly as well.
- Don't overcrowd the pot when boiling the noodles. Cooking them in batches ensures the water stays at a rolling boil and they cook evenly. A crowded pot can lead to them clumping together or becoming mushy.