

# Homemade Pasta



Pasta is a kind of food that is typically made from wheat flour dough mixed with water or eggs, and then pressed into sheets or other shapes, then cooked by boiling or baking. So, Pastas are divided into two categories:

- Dried
- Fresh

Today, we are going to make fresh pasta with prawns and veg. Hopefully, you will enjoy this.

## **Pasta Recipe ingredients:**

- 200g flour
- 1/4 tsp salt
- 2 eggs
- 2tbsp water
- 2-3 tbsp olive oil
- 150g of prawns
- A tbsp soya sauce
- 1/4tsp black pepper
- 2-3tbsp oil
- 1 cup of cabbage
- 1/2 cup shredded carrots
- 1 cup of pepper (any color)
- 1/2 cup spring onion
- 1tbsp Black pepper
- One tbsp soya sauce
- 1tbsp vinegar
- 1/4 cup ketchup
- 1/4tsp chili flakes
- 1tsp salt
- 2tbsp barbeque sauce

## **Pasta Recipe instructions:**

- First of all, mix flour salt and eggs together and dough it with hands add some water as needed.
- Place the dough at aside for some time
- Roll it and cut it into strips
- Make the strips thinner with help of roller
- Make pasta with this rolled strip (use the machine as shown in video)
- Add pasta in boiling water
- Rinse and add some olive oil
- Marinate prawns
- Add salt, black pepper, and mix well.
- Then, Fry these prawn in oil for 2-3 minutes then add vegetables
- Add peppers (green and yellow)
- After this, add ketchup, barbeque sauce and spices for flavour
- Add pasta and mix with the above-fried mixture

YouTube Video Link

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