

Granatirmaš

PASTA AND POTATOES / PASTA E PATATE



Ingredients (4 people)

For pasta

300 g flour (half type 0 and half semolina)

3 eggs

salt

For the condiment

2 medium onions

4 potatoes

oil

salt and pepper

Knead flour with eggs and salt and then let stand 15 minutes. Pull a rough puff and cut strips by a centimeter and a half (2/3 inch). Overlap the strips in groups of two or three and proceed to the cutting of rhombuses.

Boil the potatoes in their skin in salted water. Peel and make them into pieces with hands.

Fry the onions in the oil until paint golden. Add potatoes and cook for a couple of minutes.

Cook the pasta, drain and add to the pan with the potatoes. Go fry for a minute, pepper and serve.

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