Homemade hand-rolled pasta in tomato sauce (Mersin)

Serves 4

Ingredients

500 g	Wheat flour 4¾ glass
1 kg	Water 5 glass
5 g	Salt ¾ tsp
5 g	Tomato paste
5 g	Pepper paste
75 g	Butter ½ glass
110 g	Onion 1 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Knead the flour with water and salt into a dough.
2. Spread out the tablecloth, put the senit (a footed oval wooden board) on it, and sprinkle flour on both the cloth and the senit.
3. Pinch off a piece of dough and roll it by hand on the senit into a cylinder; as the cylinders get thinner and shorter, down to pasta size, empty them onto the cloth.
4. Chop the onion finely and fry it in the butter.
5. Add the pastes and fry a little longer.
6. Add water until the consistency lies between that of a soup and a main dish.
7. When the water boils, add the pasta, cook for 15 minutes and serve hot.
   15 min

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Öktem, Ş., Turizm Sektöründe Standart Reçetelerin Önemi Kapsamında Bir Çalışma: Mersin Yöresel Yemekleri
tatname.com/en/tarif/ev-makarnasi-mersin-oktem-standart-recete