

Vanilla Recipes

Rosemary Moon

Vanilla pasta with spiced prawns (serves 2)

200g 00 Italian flour	1 green chilli, finely chopped
2 large eggs, beaten	250g peeled tiger prawns
1 vanilla pod	2 large plum tomatoes, diced
2-3 salad onions, finely sliced	1/4 tsp garam masala
2 tbsp oil	Salt and freshly ground black pepper
1/2 tsp mild chilli powder	

1 Make the pasta. Place the flour in a bowl and make a well in the centre. Beat the eggs. Split the vanilla pod with a sharp knife and scrape out the black seeds. Reserve the vanilla pod. Beat the vanilla seeds into the eggs and pour into the flour. Mix to a stiff dough, then turn onto a lightly floured surface and knead thoroughly for about 10 minutes, until silky and smooth.

2 Divide the dough into three or four pieces. Using a pasta rolling machine, roll each piece gradually closing the rollers, until you have rolled it on setting 6. Change to the tagliatelle cutter and cut each piece of dough into strands. Leave the strands, carefully separated, on clean tea towels to dry for an hour or so.

3 Set a large pan of salted water with the vanilla pod in it on the hob to come to the boil.

4 Meanwhile, heat the oil in a large frying pan, add the chilli powder and green chilli and fry for 30 seconds or so. Add the prawns and stir-fry for 1-2 mins, until starting to turn pink.

5 Add the pasta to the water and boil for 2-3 mins, until it floats on the top of the water.

6 Add the tomatoes to the prawns and continue to cook briefly until the prawns are completely cooked through.

7 Drain the tagliatelle and shake once. Add the salad onions and garam masala to the prawns, then toss them in the pasta, moistening with a little extra oil. Serve immediately.