

[Skip to main content](#)

r/AskCulinary



Search in r/AskCulinary

[Log In](#)

r/AskCulinary • 5 yr. ago

BushyEyes



## Crazy question: can I grind pasta into a breading for deep frying?

I am doing a cooking competition and can only work with the ingredients they gave me. I want to make breaded and fried shrimp but don't have flour. Can I take uncooked pasta and pulverize it into a fine meal and use that as my flour coating? Or am I insane?

23

24



Share



opendoor • Promoted



Turducken—it's what's for dinner. Explore your selling options with Opendoor's Turducken of Offers.

[Learn More](#)[opendoor.com](#)[+ Add a comment](#)Sort by: **Best** ▾

Search Comments



fuxxwitclowns • 5y ago •

Do it!!



6



Reply



BushyEyes OP • 5y ago •

Ok I'm gonna try it! Hope I don't break my teeth!



2



Reply



1 more reply



monkeyman80 • 5y ago •

it'll depend on how fine you can pulverize it.



4



Reply



[Skip to main content](#)[Log In](#)

grinder.

<https://m.imgur.com/a/yA23aXv>

↑ 7 ↓ ○ Reply ...

⊕ 1 more reply



[deleted] • 5y ago •

Duros are a deep fried pasta shape. You can do the same with other pasta shapes. They puff almost into a puffy Cheeto texture. If you've ever had taco bell cinnamon twists, that's about what to expect. Idk how grinding before frying will turn out but I'm eager to hear it goes!

↑ 3 ↓ ○ Reply ...



Texastexastexas1 • 5y ago •

What are the ingredients? Are you doing it now? That sounds fun.

⊖ ↑ 2 ↓ ○ Reply ...



BushyEyes OP • 5y ago •

[Skip to main content](#)[Log In](#)

2 NY strip steaks

Heavy cream

Butter

Potatoes

Tomato

Carrots/red onion pre-chopped

Eggs

Corona beer

White wine

Pasta

Beef stock

Parm cheese

Zucchini

Potato chips

And I think that's it.

For my first dish, I made reverse seared NY strip with veggie parm purée and confit egg on a nest of zucchini ribbons

My next dish is gonna be fritto misto type of thing - bartered shrimp and deep-fried pasta. I didn't want to do a regular old pasta dish so i am deep frying these fuckers!

If I had thought of it earlier I would have dehydrated my potatoes and made potato flour.

↑ 8 ↓ ○ Reply ...

⊕ 11 more replies



[deleted] • 5y ago •

You can fry the actual dried pasta and it will puff like a chicharronne. Then you could smash/cut the puffed media to be a breading. The end result would be kinda like a Rice Krispies breading but wheatier and more tasty.

↑ 2 ↓ ○ Reply ...

[Skip to main content](#)[Log In](#)

↑ 1 ↓ ○ Reply ...



**Tallul** • 5y ago •

Maybe you could boil the pasta, then deep fry/bake till crisp, then make that into a crumb for breading? Never tried that before but not sure about the texture of deep frying dry pasta. If it's fresh pasta though, might be different.

↑ 1 ↓ ○ Reply ...



**r/AskCulinary** • 4 days ago

### How do restaurants get their stir fry so crispy and flavorful?

432 upvotes · 75 comments



**r/AskCulinary** • 9 days ago

### I have some severely over salted slow cooked chicken. How do I save it?

134 upvotes · 40 comments



**r/AskCulinary** • 1 mo. ago

### Why can't vegetable purees be canned?

235 upvotes · 68 comments

PROMOTED

...

[Skip to main content](#)[Log In](#)

r/AskCulinary • 14 days ago

**When starting a dish with shallots and garlic in oil, my chef always adds salt. He claims it slows the browning of the garlic. Thoughts?**

398 upvotes · 25 comments



r/Cooking • 1 mo. ago

**Why does pumpkin pie make the fork taste like a 9v battery?**

410 upvotes · 86 comments



r/Cooking • 3 days ago

**If I cracked an egg into a bowl, then added boiling chili, would it cook?**

400 upvotes · 112 comments



r/Cooking • 17 days ago

[Skip to main content](#)[Log In](#)[134 upvotes](#) · [133 comments](#)

r/Cooking • 1 mo. ago

**What are some uses for A1 Steak Sauce other than steak?**[349 upvotes](#) · [767 comments](#)

PROMOTED

...



r/Cooking • 6 days ago

**Uses for miso in non-Asian cooking?**[110 upvotes](#) · [182 comments](#)

r/Cooking • 19 days ago

**Did I mess up the baked potato bar?**[213 upvotes](#) · [95 comments](#)

r/Cooking • 14 days ago

**Why can't I get basic baked potatoes correct?!**[109 upvotes](#) · [171 comments](#)

r/Cooking • 3 days ago

**I Overcooked the Damn Turkey**[447 upvotes](#) · [106 comments](#)

r/Cooking • 18 days ago

**How do people clean those gigantic cutting boards?**[312 upvotes](#) · [125 comments](#)

[Skip to main content](#)[Log In](#)

---

102 upvotes · 59 comments

---

r/Cooking • 10 days ago

**Do professional chefs like Le Creuset?**

117 upvotes · 115 comments

---

r/Cooking • 8 days ago

**Why do most baking recipes say to add the wets to the dries instead of the other way around?**

220 upvotes · 60 comments

---

r/Cooking • 8 days ago

**Why is ghee not more widely used than butter?**

544 upvotes · 358 comments

---

r/Cooking • 15 days ago

**What happened to potatoes? I havent gotten fresh ones in maybe a year.**

596 upvotes · 308 comments

---

r/Cooking • 22 days ago

**What to do with half a can of coconut milk on a semi regular basis?**

185 upvotes · 216 comments

---

r/Cooking • 4 days ago

**What do you do with the extra tomato paste?**

404 upvotes · 605 comments

---

r/Cooking • 5 days ago

**Give me your secrets! How do I get a moist Turkey??**

165 upvotes · 760 comments

---

r/Cooking • 16 days ago

**How do Chinese Restaurants make their egg fried rice so damn moist??? I feel like mine is so dry everytime I make it?**

1.4K upvotes · 398 comments

---

r/Cooking • 11 days ago

[Log In](#)

r/Cooking • 9 days ago

**So can I make French toast with egg nog instead of going through the work of mixing the eggs and milk?**

559 upvotes · 155 comments

r/Cooking • 14 days ago

**What are some lesser known ways to use mayonnaise?**

132 upvotes · 251 comments

#### TOP POSTS

Reddit

**reReddit: Top posts of April 5, 2020**

Reddit

**reReddit: Top posts of April 2020**

Reddit

**reReddit: Top posts of 2020**