



Orecchiette

Season: All
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Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: eggs

Recipe source: Adapted from a recipe in Stephanie Alexander's *Kitchen Garden Companion* (Penguin Lantern 2009)

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This pasta is a specialty of Puglia, it is shaped liked little ears and is made by hand.

Equipment:

- metric measuring scales and spoons
- mixing bowls – 1 small, 1 large
- whisk
- plastic wrap
- clean tea towels
- chopping board
- cook's knife
- large saucepan
- slotted spoon
- colander
- serving dish

Ingredients:

- 500 g plain (all purpose) flour
- 2 tsp salt, plus extra for cooking the orecchiette
- 200 g ricotta
- 2 eggs (70 g eggs)
- 1 tbsp water

