
Home made Orecchietti Pasta

Recipe source: Pip Lacey, Great British Chefs recipes

<u>Equipment</u>	<u>Ingredients</u>
Food processor	800g 00 flour
Large bowl	2 pinches of salt
Measuring spoons and cups	300g water (or up to 440g)
Scales	Semolina for dusting
Bowl	
Cling film	
Trays lined with baking paper	
Large pot	
Slotted spoons	

What to do

Put the flour and salt in a food processor with the normal blade.
 Start blending and add the water slowly until the dough comes together.
 Remove the dough from the food processor and knead for a few minutes until smooth.
 Wrap the dough in cling film and let rest in the fridge for 30 minutes to 1 hour
 Remove the dough from the fridge.
 Cut the dough into 8 pieces.
 Take one of the pieces and roll it out into a long sausage on a lightly floured work surface.
 Cut the sausage into 1 cm pieces.
 Then, use a knife or spoon to push down and towards yourself on each segment, creating a little bowl-like shape (like a little ear - Orecchietti!)
 Repeat with the rest of the dough, placing the orecchiette on a tray.
 Bring a large pan of salted water to the boil and boil the orecchiette for 5-8 minutes
 Once the orecchiette are cooked, remove them from the water with a slotted spoon into a bowl.
 Serve with your favourite pasta sauce. ENJOY!

Notes:

If not cooking them straight away place the Orecchietti in a container with plenty of semolina to stop them sticking.