



Orecchiette

Season: All

Serves: 30 tastes in the classroom
or 6 at home

Fresh from the garden: eggs

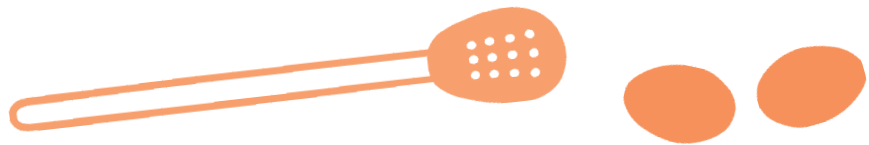
This pasta is a specialty of Puglia, it is shaped liked little ears and is made by hand.

Equipment:

metric measuring scales
and spoons
mixing bowls – 1 small, 1 large
whisk
plastic wrap
large saucepan
clean tea towel
chopping board
butter knife
colander
serving dish

Ingredients:

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



What to do:

1. Mix the flour and salt in the large bowl.
2. Tip it onto a clean workbench. Gradually blend the ricotta into the flour with your fingertips.
3. Crack the eggs into the small bowl. Add the water and whisk.
4. Make a well in the middle of flour and ricotta mix. Pour the egg mixture into the well. Gradually draw the flour in from the edges of the well with your hands, and mix to make a fairly stiff dough.
5. Knead for 5 minutes then wrap in plastic wrap and leave at room temperature for 15 minutes.
6. Bring a large saucepan of water to the boil over a high heat and add a generous pinch of salt, your pasta water should be like salty sea water.
7. Knead the dough again until it is very smooth and holding together well.
8. To cut the pasta, divide the dough into walnut-sized pieces. Roll each piece into a sausage about 1 cm thick. Cut the roll into slices about 3 mm thick using the butter knife.
9. To shape the pasta, press each slice against the palm of your hand with your thumb, twisting a little at the same time.
10. Drop your pasta into the boiling water. It should only take 5 minutes to cook.
11. Drain the orecchiette, then tip it into your serving dish. Your orecchiette is now ready for its sauce.