

Orecchiette

For 4 Person

Ingredients

400g semola rimacinata
200g water

Directions

Put semola into a bowl, put water in a pan and make it warm. Add the water altogether in the semola Bowl, mix with a spoon for safety. Then you mix until the dough is one piece and you let it rest for 20/30 minutes. When the resting time has passed you can start doing your dough stripes and do your orecchiette starting by cutting little pieces of dough and pulling them under your knife, lastly you flip the pasta on your thumb and the orecchiette Will be ready. The cooking time for orecchiette Is 5 Min.

