



# Orecchiette

**Season:** Winter/Spring

**Type:** Big Dishes

**Difficulty:** Intermediate

**Serves:** 30 tastes in the classroom  
or 6 at home

**Fresh from the garden:** eggs

**Recipe Source:** Adapted from an original in Stephanie  
Alexander's *Kitchen Garden Companion* (Penguin Lantern 2009)

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

## Equipment:

metric measuring cups and scales  
large mixing bowl  
small mixing bowl  
whisk  
clean tea towels  
chopping board  
kitchen knife  
plastic film  
large saucepan  
slotted spoon  
colander  
serving dish

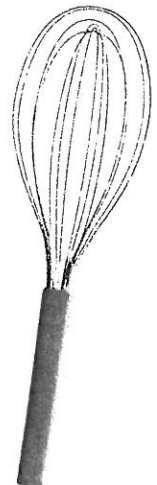
## Ingredients:

500 g plain flour  
2 teaspoons salt  
200 g ricotta  
2 eggs  
1 tablespoon water



## What to do:

- Mix the flour and salt in a large bowl. Tip onto a clean workbench and work in the ricotta with your fingertips.
- Lightly whisk the eggs with the water in a small bowl. Make a well in the middle of flour and tip in egg mixture. Drawing in the flour little by little with one hand, bring everything together to form a fairly stiff dough. Knead for 5 minutes. Wrap in plastic film and leave at room temperature for 15 minutes.
- Preheat the oven to 100 °C.
- Return to the dough and knead some more until it feels supple and very smooth. Break off a piece the size of an egg. Roll it on the bench to form a 1 cm diameter sausage-shape with your hands. Cut into 3 mm thick slices.



- \* Hold each slice in the palm of your hand and press the ball of your thumb in the centre and give it a twist; this is only successful if you have very well-trimmed finger nails! Continue with the remaining dough until all orecchiette are shaped.
- \* Bring a large saucepan of salted water to the boil over high heat.
- \* Drop in your pasta. It should only take 5 minutes to cook.
- \* As soon as the orecchiette is ready, drain it, give it a big shake then tip it into your serving dish. Your orecchiette is now ready for its sauce.

