

# Homemade Orecchiette

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- 400g semolina
- 200g plain flour
- pinch of salt
- 310ml (approx.) warm water

## Equipment:

- large mixing bowl
- metric measuring scales
- measuring jug

## Method:

1. Place the semolina, plain flour & salt in a bowl and stir to mix.
2. Make a well in the middle of the flour mixture and add the water a little at a time, stirring with your hands until a dough is formed. (Try not to add more water unless necessary. It should be a tougher dough than egg pasta dough.)
3. You may need more or less water, add a couple of drops at a time.
4. Place dough on a clean, dry workbench and knead for 5 minutes until you have a smooth dough.
5. Break dough into pieces and roll each piece of dough until you have ropes of about 1-1 ½ cm in diameter.
6. Cut 1cm pieces of dough off the rope, making sure they are the same size.
7. Roll into a ball. Put the ball in the palm of one hand and use the other hand to shape it.
8. Press your thumb into the ball of dough and then twist to make an ear. Continue until all the dough is shaped.
9. Place on trays dusted with semolina. Repeat with remaining dough.