



## Orecchiette

### Ingredients:

- Warm water 200 g
- Salt up to q.b.
- 400 gr milled durum wheat semolina
- Salt up to q.b.

### Preparation:

To prepare the orecchiette, first pour the milled durum wheat flour on the pastry board form a fountain and add a pinch of salt on the flour

In the center, start pouring the water, which should be at room temperature and start working with your fingers to incorporate the flour a little at a time so that it absorbs the water that you will continue to pour

Work then kneading with your hands until you obtain a homogeneous and elastic consistency. It will take about ten minutes of work. Give the dough a round shape and cover it with a tea towel : it will have to rest at room temperature for about 15 minutes. After the rest time, using a pastry cutter take a piece of dough, while the rest can leave it covered by the cloth. Work the piece and make a loaf with a thickness of about 1 cm. From this you get small pieces about 1 cm wide. With the help of a smooth blade knife, form little shells dragging each piece towards you on the lightly floured pastry board. Then turn the shell on itself to form your orecchietta. Continue in this way until the dough is finished and you will have made your Apulian orecchiette

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*

<http://www.inromecooking.com>

[inromecooking@gmail.com](mailto:inromecooking@gmail.com)

tel. +39 06.68805375; mob. +39. 3883646013