



Pici (water and flour)

Pici acqua e farina

Ingredients (for 4):

200 gr. Water;
4 tbsp Olive oil;
200 gr. 00 flour
200 gr. Semolina

Preparation:

- 1) Mix the semolina and 00 flour in a bowl and transfer them onto a pastry board, forming the classic fountain in the middle.
 - 2) Add the water a little at a time and knead until the water is totally absorbed. Then add the oil and continue to knead until you get a very smooth, soft, and round-shaped dough.
 - 3) Wrap the dough in cling film and let it rest for 10-15 minutes.
 - 4) Take one piece of dough at a time, cut a 10cm long stretch, and, with a light pressure of your fingers, start rolling it to form a long tube, a little fatter than spaghetti.
 - 5) Put the pici on a tray and sprinkle with the semolina to make sure they don't stick together.
 - 6) Cook the pici in boiling salted water for at least 5-6 minutes. You can check how well cooked they are by tasting.
 - 7) Finally, drain the floating pici and add them to the same pan as your delicious sauce. Buon appetito!
- NB: You can keep the pici in the fridge for a maximum of 4 days. You can also freeze the pici: let them freeze for half an hour well separated on a tray (so they don't stick together) and then store them in a freezer bag.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!