



Orecchiette

1/2 cup semolina flour
1/2 cup All-Purpose flour
pinch salt
1/2 cup tepid water

Place both types of flour in a large mixing bowl and stir to mix well. Make a well in the center of the flour mixture and add the water a little at a time, stirring with a fork until dough is formed. You may need more or less water, depending on the humidity in your kitchen.

Place the dough on a floured work surface and knead it like bread until smooth and elastic, about 8 to 10 minutes. Cover the dough and let it stand for 10 minutes at room temperature.

Roll the dough into long dowels about 3 to 4 inches thick. With a butter knife, cut the dough into flat disks about 1/4 to 1/2-inch thick. Press the center of each disk with your thumb to form saucer-shaped pasta. Place the orecchiette on a sheet tray that has been dusted with semolina flour, cover the pasta with a clean dish towel, and set aside until ready to use.