



Homemade Orecchiette Pasta

Jacob · 30/09/2024



Prep Time

1 hr 40 mins

Difficult

Easy

Servings

4

Description

This homemade orecchiette recipe lets you enjoy the pasta of Apulia Puglia the heel of Italy Nowadays you can buy this earshaped pasta in many supermarkets worldwide but local women in the region still handmake them for special occasions or just for Sunday lunch Orecchiette is traditionally served with broccoli rabe and anchovy sauce

Ingredients

- - 2 ½ cups durum wheat semolina flour (such as Bob's Red Mill®) - 1 pinch salt - 1 cup water
- or as needed
- at room temperature

Instructions

1. Mix together semolina flour and salt in a large bowl or on a marble work surface. Form a well in the center. Pour water into the well a little at a time
2. mixing it in with flour mixture. Add as much water as needed to make a sticky but compact dough. Knead dough with your hands by flattening
3. stretching
4. and folding the top towards the center. Turn 45 degrees and repeat until dough is elastic and smooth but not too soft
5. about 10 minutes. Shape dough into a ball. Place in a bowl and cover with plastic wrap. Let rest at room temperature for about 30 minutes. Dust a work surface with semolina flour. Roll out a portion of dough to make a rope
6. about 1/3-inch thick; keep remaining dough covered to prevent drying out. Cut rope into 1/3-inch-thick pieces. Working with one dough piece at a time
7. carefully hold one side with your index finger. Use a knife with a rounded tip in your other hand to gently drag dough towards you. Lift the knife at the end to get a thicker edge and thinner center. Press disk of dough gently against your thumb to curve inward. Repeat with remaining dough. Transfer orecchiette onto a floured surface in a single layer; sprinkle with more semolina flour. Let dry before cooking
8. about 30 minutes. Tips If you are not using the orecchiette immediately
9. let them dry at room temperature for 24 hours
10. then transfer to a paper bag. Check occasionally to ensure no mold develops and use within 1 week. Cooking time will depend on the dryness of the orecchiette. If the orecchiette are freshly made
11. it will take about 5 minutes. If they are a few days old and dry
12. it will take 8 to 10 minutes. In any case
13. as always when cooking pasta
14. the best way to check is to taste. The best flour to use is durum or semolina (rimacinata)
15. but in a pinch
16. you can use equal parts regular semolina flour and plain white flour.