

Orecchiette Pasta (Little Ears Pasta)

Equipment Needed

- Large mixing bowl or clean bench/board
- Measuring cups and spoons
- Fork
- Butter knife (rounded tip)
- Clean tea towel
- Baking tray or plate

- Large pot
- Slotted spoon or pasta strainer

Ingredients

- 400 g fine semolina flour (durum wheat)
- 200 mL lukewarm water
- Pinch of salt

Method

1. Make the Dough

- Pour the flour onto a clean bench or into a large bowl.
- Make a well in the centre with your hands.



- Add a pinch of salt to the flour.
- Slowly pour a little water into the well.
- Use a fork to mix the water and flour, pulling flour in from the sides.



Keep adding water and mixing until a rough dough forms. If it's too dry, add a tiny bit more water.

2. Knead the Dough

- Use your hands to knead the dough on the bench until it's smooth and stretchy (about 10 minutes).



- Cover the dough with a tea towel and let it rest for 15–30 minutes.

3. Roll and Cut the Dough

- Cut the dough into 4 pieces. Cover the ones you're not using.
- Roll one piece into a long sausage shape about 1 cm thick.



- Use a butter knife to cut the rope into small pieces about 1 cm long (like little pillows).



4. Shape the Orecchiette

- Take one dough piece. Hold a butter knife at a slight angle.
- Press down on the dough piece with the flat part of the knife and drag it towards you to make a little curl.



- Turn the curled piece inside out over your thumb to make a little “ear” shape.
- Place shaped orecchiette on a tea towel to dry.

5. Cook the Pasta

- Bring a large pot of salted water to a boil.
- Add the orecchiette and cook for 5–10 minutes (less if fresh, more if dried).
- Use a slotted spoon to take them out.

6. Serve

- Enjoy with your favourite pasta sauce!

Top Tips

- **If the dough is sticky, sprinkle a *little* more flour on your hands and the bench.**
- **Make sure to ask an adult for help with boiling water.**
- **Shaping orecchiette takes practice—have fun and don’t worry if they aren’t perfect!**