

# Orecchiette Made with Semolina

Recipe courtesy Mario Batali



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<b>Prep Time:</b>	30 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 servings
<b>Cook Time:</b>	--		

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## Ingredients

- 2 cups semolina flour
- 2 cups all-purpose flour
- 1 to 1 1/4 cups tepid water

## Directions

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 your hands until a 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. 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. At this point, the pasta can be frozen for several months.