

Homemade Pasta Orecchiette

Ingredients

- 4 C Flour
- Salt
- Need a Food Processor
- 4-8 Eggs
- Olive Oil

How To Prepare

- Take 4 cups of flour and a few pinches of salt into processor. Let run for 30-40 seconds.
- Mix 8 eggs well, and add up to 1/4th cup of olive oil.
- Add half of the egg and olive oil mixture to flour.
- Turn on food processor. Turn off after a few seconds and add rest of egg mixture.
- Sprinkle more flour on top to dough. Work dough to appropriate consistency.
- Put dough in a bowl and splash olive oil and water on it to keep moist.
- Let dough rest for 15-20 minutes.
- Mold dough into log shape and cut in half. Wrap one half in wet paper towel to keep moist.
- With other half, roll into long strand, cut into little slices. Add flour to prevent sticking together.
- Take each slice, press down with thumb and twist to make each “ear” of pasta.
- Put the ears on a drying rack to dry while repeating the process on the other dough log.
- Put ears in hot water on stove. Gently stir until finished.
- Add pasta to your sauce of choice.



Bon Appétit!

