

CAVATELLI

INGREDIENTS

1 cup "00" pasta flour
1 cup semolina
2/3 cup water
3/4 teaspoon fine salt
1 tablespoon extra-virgin olive oil



Measure the flours into a mixing bowl and whisk to combine, then dump the mixture onto a clean work surface to create a mound. Make a wide well in the center. Carefully pour the water into the well, and sprinkle in the 3/4 teaspoon of salt. Use a fork to begin incorporating flour from the inside wall of the mound into the water until a thick slurry forms. Pour in the oil and continue to mix and incorporate flour. Once the mixture is too thick to mix, start kneading. Continue to knead until you have incorporated all of the flour or enough to make a supple ball of dough. Turn the mixture out onto the work surface, then gather it together to form a rough ball. Wrap the dough tightly in plastic wrap and let it rest for 30 minutes at room temperature. Cover a large rimmed baking sheet with a clean kitchen towel and sprinkle it with semolina flour. Cut the dough into 6 equal pieces, rewrap all so they won't dry out. Roll the remaining piece into a long rope about 1/2 inch thick. Cut the rope into 1-inch-long pieces. If you have a gnocchi board or a cavarola board, use your index and middle fingers to roll each piece of dough along the board, pressing as you go. This will create depressions from your fingertips on one side of each piece of pasta and a decorative embossed pattern from the board on the other, both of which help hold sauce. Transfer the cavatelli to the baking sheet as you work, taking care to keep them from touching.



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