



## Orecchiette (almost) alla pugliese

**1** For the pasta dough: Traditionally, orecchiette are made of nothing else but durum (hard) wheat flour, water and salt, but the original recipe ended up in what can only be described as a culinary catastrophe. So I tapped into trusted sources and picked a pasta recipe (including eggs!) I knew was working. I thoroughly kneaded all the ingredients on a wooden board turning it into a perfect dough ball, wrapped it in foil and kept it cool in the fridge for at least half an hour. (200 g/7 oz flour, Italian Type 00, 2 eggs, salt)

**2** Step by step cut pieces from the dough, shape finger- sized rolls (~2cm/1" in diameter). Slice rolls in ½cm/0.2" thin slices, press a dent into each using your floured thumb. Cover with a kitchen towel and allow to dry over night.

**3** Bring large pot of water to a boil, add a generous pinch of salt and add the orecchiette. Wash the broccoli and cut it in small bite size pieces. Add them to the pot **just** before the pasta is done, the last 3 to 4 minutes should be sufficient. The exact time of course depends on the size of the orecchiette and isn't easy to guess! My pasta took much longer than I thought (almost 13 minutes), consequently, the broccoli turned out a little too soft - on the other hand, the additional time helped to flavor the pasta.

**4** Heat some olive oil in a large pan, add the chopped garlic, chilies and anchovies. Drain pasta and broccoli (save 2-3 tbsp of the salted water) and add them to the pan. Stir well, season with black pepper/ sea salt and serve with grated Pecorino or Parmesan. Even though my orecchiette did not turn out perfect, homemade pasta is always a delight ;)



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*Recipe source: a mix of various on- and offline sources*  
orecchiette: ~1,5 hours plus drying over night, cooking: 20min.

#### Ingredients (serves 2-3):

- \* 250g fresh Orecchiette (200 g/7 oz flour, Italian Type 00, 2 eggs, salt)
- \* one mid- sized broccoli
- \* 3-4 tbsp olive oil
- \* 2 garlic cloves, chopped
- \* 1 red chili, chopped
- \* 2-4 anchovies, chopped
- \* freshly ground black pepper
- \* sea salt
- \* to serve: freshly grated Pecorino or Parmesan