

ORECCHIETTE PASTA (little ears)



with creamy mushroom sauce

Ingredients

Pasta

3 cups plain flour
1 cup semolina
1 1/2 cups tepid water
couple pinches of salt

Sauce

500 ml of cream
6-8 spring onions
6-8 mushrooms
1 teaspoon olive oil
1 garlic clove or 1 tsp minced garlic

To Serve

Salt and pepper
Parmesan

Parsley

Method

1. Measure flours and place into large white bowl

2. Add two pinches of salt to flour

3. Stir mixture and then make a well in the centre

4. Add the tepid water to the well and begin to mix using a fork.

If dough is too dry still add a couple of tablespoons of water at a time

6. Once the dough has come together, place on floured board and knead until smooth

7. Once your dough is smooth, roll it into sausages.

8. Using your metal spoon, cut your sausage into rounds

approximately half a centimetre thick

As you make each cut pull the pasta to curve it, then place into the palm of your hand and press into centre using

your thumb. Twist your thumb in the pasta, to give it a dome like shape or an "ear" shape

9. Dust the orecchiette pasta lightly with some flour and place on tray.

An adult helper will then place pasta into the boiling salted water to cook for 6-10 minutes or until al dente.

10. In the meantime, while you are waiting for your pasta to cook, start to prepare the sauce by cutting spring

onions into long thin strips

11. Cut the mushrooms into small pieces

12. Add oil, mushrooms, spring onions and minced garlic to the fry pan. Sauté on medium heat for couple of minutes.

13. Pour cream into frypan and cook for approximately 5 minutes or until mixture is slightly bubbling.

Equipment

2 Large bowls
Kiddies Food
Kutter
Metal fork
Metal spoon
Flour shaker
Chopping board
Measuring cups
and spoons
Wooden Spoon
Slotted Spoon
Colander
Large pot
Stove top or
induction
Electric fry pan



14. Adult will drain pasta and bring over to the fry pan to place in and coat with the sauce. Mix pasta into sauce gently.

15. Place you serving into your container and top with parmesan and parsley.

16. Bon Appetito!



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