ORECCHIETTE PASTA - with roasted tomato, garlic and herb sauce

Serves 6 - 8

WHAT YOU NEED:

- 2 cups plain flour
- 1 cp semolina
- 1 ½ teaspoons salt
- 240ml water
- 2 tablespoons olive oil
- 8 tomatoes
- 3 garlic cloves
- ¼ cup olive oil
- 2 tablespoons balsamic glaze
- Salt and pepper
- Flat leaf parsley

UTENSILS:

- Measuring cup and spoon
- Large bowl
- Metal knives
- Sieve
- Baking tray
- Cook's knife
- Chopping board

ALLERGIES/INTOLERANCES: Gluten free pasta will be used for those with intolerances. Any questions, please see Mrs Felton.

WHAT TO DO: ROASTED TOMATO, GARLIC AND HERB SAUCE

1. In a baking dish place diced tomato, chopped garlic, olive oil, balsamic glaze, salt and pepper.
2. Carefully stir so ingredients are coated with oil and balsamic glaze.
3. Place in oven at 200º until tender. Add chopped parsley and cooked orecchiette pasta.
4. Stir through until pasta is coated with sauce. YUM!!!!!

WHAT TO DO: ORECCHIETTE PASTA

1. Sift flour and salt into large bowl. Incorporate water and oil to mix to a soft dough with a metal knife.
2. Turn out onto a floured bench and knead lightly. Divide equally between students.
3. Roll into small balls. Using a metal knife, or your thumb, push down into the centre of ball as you pull away. This forms a small 'ear shape' which is what ORECCHIETTE means.
4. Place shapes on tray and continue until all dough is used.
5. When you have finished, place on Mrs Felton's bench.
6. Pasta will be cooked for 3-5 minutes or until they float to top and are tender. Serve with roasted tomato and herb sauce.

TO SET YOUR TABLE YOU WILL NEED:

A flat bowl, fork and a glass.