



RECIPE

TITLE **Orecchiette al pesto siciliano**

NOTES

PREP TIME

1 hour and

TOTAL TIME

30 minutes

Tools Needed: Rounded Knife, Vitamix or robocoupe

INGREDIENTS

For the Pasta Dough

2 cups of semolina flour

1 cup of water

For the pesto

4 roma roma tomatoes / 1 Bunch basil / 1 clove garlic

1 1/2 TBSP pinenuts / 2 TBSP parmesan cheese

5 TBSP ricotta cheese / 5 TBSP olive oil

Pasta Dough Instructions

Mix semolina and water until smooth, rest for 30 min

Pesto Instructions

Using a vitamix or robocoupe process the ingredients

one by one as listed on the ingredients list

Maku sure to remove seeds from tomatoes
