



# GLORIOSO'S APPETITO

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Cucina | Eventi | Scuola

## Making Fresh Pasta: Hand Cuts



#gloriososmarket

## **Tools You Will Need:**

- Pasta machine or pasta attachment for KitchenAid mixer
- wooden spoon
- gnocchi board
- butter knife
- pastry wheel
- bench scraper
- spoon for filling

## **Please Prep the Following Items Before Class Starts**

- Have all tools out and ready
- Premeasure ingredients



## **100% Semolina Pasta Dough**

Yield: 10 oz dough

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*6.5 oz. Glorioso's Semolina flour (about 1 C), plus additional  
2 eggs*

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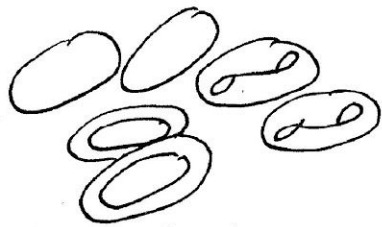
1. Place semolina flour in a bowl or on a table and make a well in the center.
2. Drop both eggs in the well
3. Mix the dough, starting in the well with the eggs and mixing outwards, slowly incorporating all of the semolina flour. If the dough is too wet, add a little more semolina flour to the dough. If the dough is too dry, add small amounts of water to the dough.
4. Once you have a cohesive dough, knead for 2-4 minutes, until a strong gluten network is formed.
5. Rest for 30 minutes
6. Using a pasta roller, fold dough until a smooth, elastic dough is formed. Dust with flour as needed
7. Roll pasta dough to desired thickness and process in desired pasta shape



## **Finishing Sauce**

*1 jar sauce of your choosing (marinara, bolognese, roasted garlic, Asiago, sweet basil, pesto, etc.)*

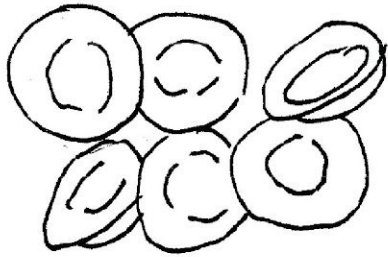




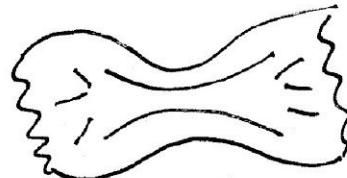
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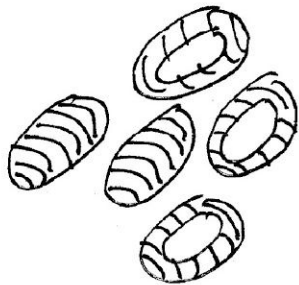
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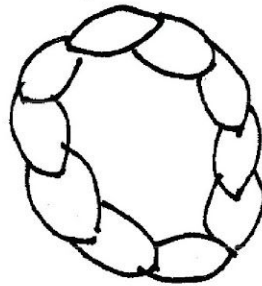
Orecchiette



Farfalle



Malloreddus



Lorignittas



Trofie



Fusilli al ferretto

