



Recipe

Semolina Pasta

(Serves 4)

400g fine Semolina

200ml warm water

Method

1. Tip the Semolina into a bowl or work surface, make a volcano shape and gradually add the warm water
2. Pinch the water and semolina together until it forms a dough
3. Knead the dough for 6 minutes, until its soft and smooth
4. Rest the dough – covered for 30 minutes



Shaping the Cavatelli

1. Cut a thick strip from your ball of dough (keep the rest covered so it doesn't dry out)
2. Roll it into a 1cm thick rope
3. Cut the rope into 1cm nuggets of dough
4. Shapes on your chosen surface either by pressing your thumb or index finger into the nugget and dragging, either away or towards you so it curls and caves.
5. Boil for 3-4 minutes.



Croutons:

2-3 Slices of Crusty Bread (ideally slightly stale)

2 tbsp Oil

1 Clove Garlic, minced

1 tsp Dried Mixed Herbs

Small Handful of Parsley, finely chopped

Pinch of Salt

Few Grinds of Black Pepper





Method

1. Roughly dice, or tear the bread into 1cm cubes, then place them in a bowl.

2. Add all the other ingredients to the bowl and mix thoroughly with the bread so that everything is coated.

3. Pour the bread cubes onto a tray and bake in an oven at 180C for 10 minutes.

4. Give the croutons and shake, and bake for a further 2-4 minutes if needed to get a golden, crunchy texture.

5. Once cooled, these can be stored in an airtight container for weeks!

6. Enjoy them on top of the soup!

