

ORECCHIETTE

A FRESH TASTE OF PUGLIA



 2 servings

 45 minutes



INSTRUCTIONS

1. Prepare the dough: Start with your pasta dough. If you haven't made it yet, check the basic recipe on the blog.
2. Shape the orecchiette: Roll the dough into thin ropes, cut into small pieces, and drag each piece with a knife. Then flip it over your thumb to create that classic "little ear" shape.
3. Bring water to a boil: Salt your water well.
4. Start the sauce: Heat olive oil in a pan and gently sauté the garlic. Add the zucchini and cook for a few minutes until slightly golden. Then add the cherry tomatoes and let them soften and release their juices.
5. Cook the pasta: Add the orecchiette to the boiling water and cook until they float to the surface.
6. Combine everything: Transfer the pasta directly into the pan with the sauce. Add a splash of pasta water and toss everything together until glossy and well combined. Finish with a drizzle of olive oil - and maybe a pinch of chili flakes if you like a bit of heat.

INGREDIENTS

For the orecchiette:

- Use your prepared pasta dough (You can follow the basic [pasta dough recipe](#) on the blog)



For the sauce:

- 1 zucchini (sliced into moons)
- 200g cherry tomatoes (halved)
- 2 cloves garlic
- 3 tbsp olive oil
- Salt & pepper
- Optional: chili flakes



TIPS

- Don't aim for perfection - handmade pasta should look handmade
- Use pasta water to create a silky sauce
- Let the tomatoes cook just enough to become saucy, not mushy
- Taste at the end - sometimes all it needs is a little more olive oil



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