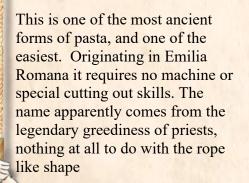


Priest Chocker Pasta

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The same dough can be used to make orrecieti (little ears), which are in the shape of ears and formed with the thumb.

Not to be confused with orrecioni (big ears) which means Mumps

The Cappuccini (hooded) friars, after whom the coffee is named, have their headquarters in



ngredients

Flour tipo 00, 400 gmsSalt, fine, pinch

Tepid water. 200 gms

If your dough is actually capable of strangling a priest, something has gone terribly, terribly wrong.



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Place the flour, with pinch of salt added, on a work surface

and make a hole in the middle. Slowly add the water and gently mix with a fork until all the flour is incorporated.

Kneed until the dough is smooth and elastic.

Cover with clingfilm and leave to rest for 30 mins

Take out the dough and roll out to a depth of 2 mm. Cut into strips $1\frac{1}{2}$ wide. Take each strip and gently roll between palms to form the characteristic rope form. Cut into 6 cm lengths. Cut into 8 cm, 3 in, lengths

Your strozzapreti are now ready for action.

Cook as normal pasta for 6-7 mins

Gorgiano Studios