

SAKG Elwood Primary School
Gnocchetti Sardi



Ingredients

2 cups Semolina Flour
½ teaspoon ground turmeric
1 cup warm water
2 tsp Olive oil
Pinch of salt

Method

1. In a medium sized mixing bowl add semolina flour and turmeric. Mix together and make a well in the centre (make a hole in the middle of the flour) and pour the warm water into it. Mix the flour and water until combined. Add the olive oil and pinch of salt. Mix until the dough is well combined.
2. Roll the dough onto a lightly floured bench. Knead the dough for about 5 minutes (take turns!) If the dough sticks to your hand then add about a tablespoon of semolina flour. Knead the dough until it becomes smooth and doesn't tear easily. Place the dough back in the mixing bowl. Cover with a damp towel and let the dough rest for about 20 mins.
3. Once the dough is ready break marble size pieces off (**divide the dough amongst 3-4 people and the other team members can help roll the pieces on the forks**) Use your thumb to press the dough over the fork. The dough will curl onto itself and create a hollow centre. It takes practice! Spread the pressed pasta onto a lightly floured tray until ready to cook.
4. Keep the unused dough covered to prevent from drying out.
5. Bring a large pot of salted water to boil
6. Cook the gnocchetti sardi in batches, approximately 10 minutes, once the pasta is cooked remove using a slotted spoon from the water into a large bowl.
7. Mix with the pesto, serve.