

Fresh Corzetti Pasta  
Cook time: 7 Minutes

225 grams all-purpose flour  
2 whole eggs (about 60 grams each)  
1/4 cup water

**Make pasta dough:**

1. Add flour to a large bowl.
2. Form a well in the middle of the flour with your fingers.
3. Add eggs and begin to mix together with a fork.
4. Continue mixing adding a little water until the dough starts to come together
5. Knead dough in bowl until smooth and elastic, about 10 minutes.
6. Wrap the dough in plastic and rest at room temperature for at least 30 minutes.

**Cover several cookie trays with a kitchen towel and a sprinkle of semolina flour.**

**Fill the pasta pot with water.**

**Cutting Corzetti:**

1. Unwrap the dough and divide it into four pieces.
2. Start with one piece, and wrap up the rest to keep it from drying out.
3. Using a pasta machine, run the dough through the largest setting.
4. Fold over three times and run it through again.
5. Repeat this once more.
1. Next, adjust the setting 2 and run the pasta through.
2. Next adjust the setting to 3 and run the pasta through.
3. Next adjust the setting to 4 and run the pasta through.
4. Finally, run it through setting 5.
5. Use a pasta cutter to cut corzetti circles and economically cut the dough to avoid waste.
6. Place circles in a single layer on prepared cookie sheets.
7. Turn on pasta water and bring to a boil.
8. Continue rolling out the rest of the dough in the same way until you've used up all the dough.
9. Finally, boil the corzetti until al dente, about 5-7 minutes.
10. Mix Corzetti with fresh basil pesto.

Equipment:

Large bowl  
Plastic wrap  
Large pot  
Fork  
Pasta machine  
Cutters