



## Cavatelli

Servings: **6 servings**

Quick and easy to make. I add this pasta to my Beef Bracoile recipe to make a complete meal. Cook as directed then stir into the Beef Bracoile sauce. You can find this recipe under my Beef cookbook. Or use your own favorite sauce.

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## Ingredients

2 cups + 2 tbsp. semolina flour  
1/2 cup Parmesan cheese  
3/4 cup water

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## Directions

Add semolina flour and Parmesan to wooden cutting board or work surface. Mix to combine and then mound and form into a well. Add water to well, mixing with your fingertips to form a dough. Knead until smooth, about 2 minutes.

Cut dough into small pieces and roll into logs. Cut logs roughly into 1/2-inch pieces. Using your thumb or two fingers, roll in a quick motion away from you or toward you to form the cavatelli. (They look like little shells or hot dog buns.)

Add cavatelli to boiling salted water. Cook until al dente, 2 to 3 minutes.

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Direct recipe link: <https://www.keyingredient.com/recipes/3884455032/cavatelli/>