



Cavatelli

by Chef Tim Veatch

1 cup boiled russet potatoes; run through a food mill, ricer, or grate
1 cup semolina flour

Mix ingredients in a mixer with hook attachment until combined, then hand kneed on a counter-top until a smooth ball forms. Wrap in plastic and rest in the refrigerator for thirty minutes

To shape, cut ball in quarters roll each section into a “snake” ½” in diameter. Cut the snake into ½” pieces. Roll with your thumb over a [wooden Cavatelli board](#) to shape.

Boil in salted water 1 min past the time the pasta floats to the surface.

Sauce as desired – Buon Appetito!



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