**Pasta Making**

**Pasta:** 3 eggs, 2 cups of flour (1 lb of dough)

*Directions:* Put the flour in a bowl and make a big pit in the middle of it. Crack the three eggs directly into this pit and use a fork to whisk them, trying to leave the mound intact.

Once the eggs are whisked, start slowly forking the flour into the eggs. Once it’s all mixed together, take it out of the bowl and put it on a floured surface. Start kneading it with your hands. It will be sticky and flaky, just keep kneading until it’s all smooth. Then let it sit for 30 minutes and you’re ready! Pinch off bits of pasta and thin it out around your thumb, making Orecchiette!

**Marcella Hazan’s Tomato Sauce:**

2 cups tomatoes, in addition to their juices
5 tablespoons butter
1 onion, peeled and cut in half
Salt

1. Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add a pinch or two of salt.
2. Place over medium heat and bring to a simmer. Cook, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt as needed.
3. Discard (optional) the onion before tossing the sauce with pasta. This recipe makes enough sauce for a pound of pasta.

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6. Discard (optional) the onion before tossing the sauce with pasta. This recipe makes enough sauce for a pound of pasta.
Pasta Greeting Card Activity

Between birthdays, holidays, and just saying hello, it is always a good time to make a card for someone in your life!

**Supplies:** cardstock, pen/marker, dyed pasta or naturally colored pasta, glue

**Directions to dye the pasta:**
1. Pour Pasta into large plastic bag.
2. Add some rubbing alcohol and food dye into the baggie. The amount depends on how much pasta you are dyeing, but you really cannot go wrong.
3. Close bag and shake. ...
4. Let sit for 10-15 minutes.
5. Pour out on to a tray and spread out to dry.

**Directions for the card:**
Take a piece of cardstock and cut it in half down the middle (the width). Fold the card over hamburger style. Choose a phrase from below to write on front and then write a message on the inside of the card. When you are done, start using regular glue to attach pasta onto the front. This works best with pasta that is different shapes or already comes in fun, natural colors, but you can dye the pasta with the directions above.

**Italian phrases for your card:**
Buon Compleanno (Happy Birthday)
Ti Amo (I love you)
Felico Anniversario (Happy Anniversary)
Buona Pasqua (Happy Easter)
Buona Festa del Papa (Happy Father’s Day)
Buona Festa della Mamma (Happy Mother’s Day)
Ti Penso (Thinking of You)
**Pasta Class Exit Ticket**

Name________________________________________

1. How many ingredients were in the pasta you just made? (circle your answer)
   - One
   - Two
   - Eight
   - Fifteen
   - Three
   - 1 Million

2. How should your hands look when kneading?
   - a. Like a T-Rex claw
   - b. Like a puppy paw
   - c. Like a fist

3. What is your favorite shape of pasta?__________________________________________

4. What is your favorite type of sauce?____________________________________________

5. What would you like to make next?____________________________________________