



Activity Guide

TD Community Sunday:
Pasta Making with Jess Maiorano

Introduction

Follow along with Jess Maiorano (owner/operator of [Pasta Forever](#)) and learn how to make homemade pasta from scratch, using just a few simple ingredients. You will learn how to create the pasta dough, hand-roll a cool shape called “busiate,” and make a delicious zucchini walnut pesto to go along with it.



This activity was inspired by Mika Rottenberg’s work, *Spaghetti Blockchain*, in which Mika explores the different ways we can interact with matter - by squishing and slicing different materials. What better way to explore that idea than through rolling, kneading, and shaping pasta dough?



This activity was originally presented for TD Community Sunday on August 1, 2021.

Image Credits:

Kaela Leone (cover, page 1)
Mika Rottenberg, *Spaghetti Blockchain*, 2019. Excerpt from single-channel video installation. Courtesy the artist and Hauser & Wirth (page 1)
Sage Dakota (page 5, 6)

Materials & Preparation

Ingredients for dough (makes two servings):

- 1 ¼ cup semolina rimacinata (aka semola)
- ½ cup room temperature water

Ingredients for sauce:

- 1 medium zucchini
- ½ cup grated parmesan
- ½ cup walnuts
- 1 bunch mint
- 1 bunch basil
- 2 lemons
- 2 cloves garlic
- ⅓ cup olive oil
- 1 tbsp salt

Equipment:

- mixing bowls
- measuring cups
- food processor / immersion blender
- wooden cutting board
- rolling pin
- knife
- 1 wooden skewer / chop stick



Part 1: Make the Pasta Dough

1. Pour semolina into a bowl and make a well in the centre.
2. Slowly pour in roughly 3/4 of the water, holding back approximately 1 tbsp of water.
3. With a fork, begin to mix the dough until it forms shaggy pieces of dough. Be sure to scrape the bottom and sides of the bowl.
4. If there is more than 1 tbsp of dry flour left in your bowl, add the remaining tbsp of water and continue to mix.
5. Transfer dough to a wooden surface and knead for 5-6 minutes.
6. Wrap tightly with plastic wrap and let rest for at least 15 minutes.

How to knead pasta dough:



① Lift one half of the dough ball up.



② Fold the dough down onto itself.



③ Push down using the heel of your hand.



④ Push the dough away from you. Then rotate the dough 90 degrees and repeat!

Part 2: While Dough Rests, Make Zucchini Pesto

1. Trim off and discard top stem and bottom slice of your zucchini; cut zucchini in half, then half and quarter each piece.
2. From each quartered piece, trim out and discard the middle triangle of zucchini, then roughly chop zucchini into large pieces. Add to food processor.
3. Peel and roughly chop your garlic, and add to food processor.
4. Add 1/3 cup of olive oil to food processor
5. Roughly chop mint and basil, add to food processor.
6. Blend everything together in the food processor for about 30 seconds, or until the herbs are fully broken down.
7. Add the juice of two lemons, 1/3 cup grated parmesan, walnuts, and 1/2 tsp salt to the pesto mixture, and blend together for another few seconds.
8. Taste, and add more cheese or salt if desired.
9. Transfer the pesto to a bowl and leave at room temperature until your pasta is ready to be cooked.



Part 3: Shape the Busiate

1. Unwrap dough and cut ball of dough in half. Rewrap the half of the dough you are not using.
2. Using a rolling pin, flatten the dough into a flat disk until it is about $\frac{1}{8}$ of an inch thick.
3. Cut into $\frac{1}{3}$ of an inch strips
4. Cut each strip so they are roughly 3 inches in length.
5. Place one strip at a 45 degree angle.
6. Use a chopstick / skewer and roll each strip around the chopstick, starting at the point closest to you, and rolling away from you.
7. Gently pull the noodle off of the chopstick /skewer and set aside.
8. Continue with all strips, and second half of dough
9. Leave your shaped pasta to dry (ideally on a wooden surface) for approximately 20 minutes, so that they hold their twisty shape when cooked.

Your finished busiate should look something like this:



Part 4: Cook & Store your Pasta

Cooking Instructions

1. Bring 3L of water to a boil
2. Add 1 tbsp of salt
3. Cook pasta for 2-3 minutes, or until your perfect al dente.
4. Drain pasta, saving 1 cup of pasta water.
5. Add your pesto right into the warm pasta and give it a good toss (no need to heat the pesto separately). You can add in some of the pasta water, which will help the pesto stick to the pasta.

Storing Instructions

1. Allow pasta to dry for approximately 30-40 minutes, by laying noodles flat on a wooden surface.
2. Dust pasta with semolina.
3. Transfer into a tupperware, and into the fridge for 1-2 days.
4. Leftover pesto can be stored in the fridge for 3-4 days.



Enjoy your delicious homemade pasta!

Special thanks to Jess Maiorano for sharing this activity with us.