

**COOKING CLASS**



# **MAKING DELICIOUS PASTA**

## **WITH CHEF BRIE**

### **PASTA SHAPES**

- \*FARFALLE\***
- \*FETTUCCHINE\***
- \*RAVIOLI (RICOTTA)\***
- \*TAGLIATELLE\***

### **PASTA SAUCES**

- \*ALFREDO\***
- \*BASIL PESTO\***
- \*GARLIC BUTTER\***
- \*MARINARA\***

# ABOUT THE CLASS

## WHAT YOU'LL LEARN

- THE FUNDAMENTAL TECHNIQUES OF PASTA DOUGH PREPARATION
- UNDERSTANDING FLOUR TYPES AND THEIR IMPACT ON PASTA TEXTURE
- MASTERING THE PERFECT DOUGH CONSISTENCY AND KNEADING METHOD
- CREATING MULTIPLE PASTA SHAPES BY HAND
- TRADITIONAL AND MODERN PASTA-MAKING TECHNIQUES

## HANDS ON EXPERIENCE

EACH PARTICIPANT WILL:

- CREATE THEIR OWN BATCH OF FRESH PASTA FROM START TO FINISH
- PREPARE TWO CLASSIC SAUCE PAIRINGS
- TAKE HOME RECIPE CARDS AND LEFTOVER FRESH PASTA
- ENJOY A COMMUNAL TASTING OF THEIR CULINARY CREATIONS

## CLASS DETAILS

- DURATION: 3 HOURS
- SKILL LEVEL: ALL LEVELS WELCOME
- PRICE: \$150 PER PERSON
- INCLUDES: ALL INGREDIENTS, TOOLS & EQUIPMENT, PROFESSIONAL INSTRUCTION, AND DIGITAL RECIPE BOOKLET

## WHAT TO BRING

- ENTHUSIASM FOR COOKING
- COMFORTABLE CLOTHING
- AN APPETITE FOR LEARNING AND DELICIOUS FOOD!