

# COOKING WITH HALEIGH

Providing cooking classes in the comfort of your home.

## Basic Egg Dough

\$65/Person

Learn to mix, rest, and roll out fresh egg pasta dough by hand  
Cut and form various shapes such as farfalle and garganelli  
Cook the pasta and serve with sauce of your choice and brown butter

## Semolina Dough

\$65/Person

Learn to make semolina dough  
How to form traditional shapes (orecchiette, cavatelli, fusilli, and more)  
Cook the pasta and serve with sauce of your choice and brown butter

## Filled Pasta

\$70/Person

Learn to make a basic egg pasta dough and ricotta filling  
Cut and fill different stuffed pastas (ravioli, tortellini, and more)  
Cook the pasta and serve with sauce of your choice and brown butter

## Ricotta Gnocchi

\$65/Person

Learn to make ricotta gnocchi as well as a few shaping techniques  
Cook and serve the gnocchi with sauce of choice and brown butter

### Sauce choices

Tomato	Bolognese (+\$3pp)	Blush Tomato	Pesto (+\$2pp)
Cream sauce (+\$2pp)	Spicy Tomato	Garlic Oil	Lemon Butter

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**Classes require 5-6 guests**

**Appetizer provided at the start of class**

**Class length is approximately 2.5 hours**