



Audrey Hepburn at The Marion Library

Wednesday, December 11, 2024 @ 6:00pm

The Menu:

- Penne alla Vodka
- Chocolate Cake with Whipped Cream



Gia's Italian Kitchen is sponsored in part by The Friends of the Marion Public Library. The Friends of the MPL is a citizen volunteer organization that promotes the use of the library and provides financial assistance for various purchases and programs.



COOKING GUIDE

*The times are approximate and may vary during the live experience.

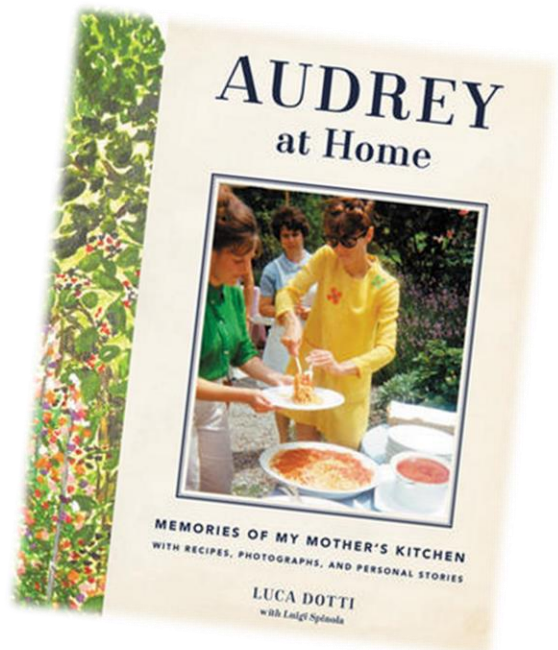
Clock CST	Temp	Food Item	Cook Time
6:00 pm		WELCOME TO GIA'S ITALIAN KITCHEN	
		Make the chocolate tortas	
		Start the Vodka sauce	
		Wine tasting	
		Pull dinner together 😊	
7:00 pm		TIME TO EAT – MANGIA!	

How was your experience? Please leave a Google review: <https://g.page/r/CTMK7mfhmZVKEB0/review>

Miss your friends & family? Book a virtual or in-person dinner party today!

<https://giasitaliankitchen.biz/shop>

Looking for a new employee experience? Book a teambuilding event today!





Kelley's note – this dish is a rich and creamy pasta for a special occasion, but also an easy weekend meal with very few ingredients.

Penne alla Vodka, page 60

- 1/3 onion or 1/2 scallion, peeled and finely chopped
- Pinch crushed red pepper flakes
- 5 1/2 tablespoons (80 g) unsalted butter
- 1 cup (230 g) tomato puree
- 1/2 cup (120 ml) good-quality Russian vodka
- 1/2 cup (120 ml) heavy cream
- Course sea salt
- 1 pound (500 g) penne piccolo lisce
- 1 ounce (30 g) Parmigiano-Reggiano, grated

In a large skillet, sauté the onion and the pepper flakes in the butter over medium heat. Add the tomato puree, reduce the heat to low, and cook for a few minutes, then stir in the vodka. Cook down for 15 minutes and add the cream.

Meanwhile, bring a large pot of water to boil. Add a handful of course sea salt and add the pasta. Cook the pasta until it is al dente, drain in a colander, and add to the sauce.

Turn the heat to high, and pan-fry for one minute, tossing to thoroughly coat the pasta with sauce.

Sprinkle with the Parmigiano-Reggiano and serve.

Variations

You can make the recipe lighter by replacing the butter with olive oil and reducing the quantity of cream by half.

Finely chop 1 thick slice of pancetta, and brown it in the butter with the onion and red pepper flakes.

Quickly sauté thin smoked salmon slices with butter, chopped onion, and ½ cup of vodka. Let the alcohol evaporate and add the cream.





Kelley's note – this flourless cake is very similar to my Barozzi Dark Chocolate Torta. It is rich and moist, with a slight crust. I serve it with a dusting of powdered sugar. Audrey served it with powdered sugar and homemade whipping cream or a side of vanilla ice cream.

Chocolate Cake with Whipped Cream, page 39

- 11 ounces (300 g) unsweetened dark chocolate, chopped
- 1/4 cup (60ml) whole milk (just enough to soften the chocolate)
- 1 stick (120 g) unsalted butter, cut into small pieces, plus extra for greasing
- 8 eggs, separated
- 1 cup (200 g) sugar
- Flour for pan
- Powdered sugar

Preheat the oven to 400°F (200°C). butter and flour a 10- or 12-inch (25- or 28-cm) round baking pan.

Melt the chocolate with the milk in a bain-marie. Add the butter and stir to blend thoroughly. Turn off the heat and add the 8 egg yolks; mix.

In a separate bowl gradually add the sugar to the egg whites and whip to form stiff peaks. Gently fold into the chocolate-egg mixture. Pour into the prepared pan.

Bake in the preheated oven for 30 minutes. Turn off the oven, open the door, and leave the cake inside for a few minutes. This will prevent the crust from cracking. Remove from the oven and cool for about 10 minutes before removing from the pan. Cool completely before serving. Sprinkle with powdered sugar and serve with shipped cream or vanilla ice cream.





WHAT'S NEXT FOR YOU?



A Private Group Cooking Experience!

If you enjoyed the cooking course, you are going to LOVE a group class. Bring your closest friends or family members together for a private virtual cooking class (or in person for locals). Create a unique experience that everyone will rave about! We will send grocery lists and recipes ahead of time, so everyone is ready at showtime, just like our online courses. We will select a date that works for both of us, and YOU pick the menu. The audio (and video if you want) will be on, so you can chat as we cook, and ask questions in real time!

Teambuilding at Work!

Culture is your competitive advantage! Take stock in how your culture is helping or hindering your ability to drive business outcomes. Team building activities, such as group cooking classes, are great options to add to your culture program! Show your employees that you value them, and you could improve your recruitment and retention! **Multiple locations make a fun progressive dinner!**

What do you get?

- 10 - 75 participants in each employee class
- A gift card can be sent to each virtual participant to purchase their groceries
 - Kitchen options available or use your company location
- Time spent with coworkers in a casual and fun environment
 - *"Work teams that laugh together become resilient."*

Read more details on the [website](#) or [email](#) to set up a time to talk about the possibilities:

kelley@giasitaliankitchen.biz

Check out my website:

<https://giasitaliankitchen.biz/>

All of my social media:

<https://linktr.ee/giasitaliankitchen>



Kelley Cole, Owner and Founder



MARION

Public Library

OUR MISSION:

BE THE SPARK THAT LIGHTS THE WAY FOR IMAGINATION, GROWTH, AND EDUCATION IN OUR COMMUNITY.

Did you know they have these:

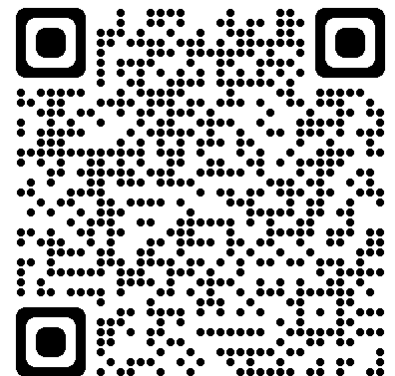
- **Makerspace** – a creative and collaborative space with 3D printers, laser printers, sewing machines, and other supplies
- **Recording Studio** – a space for patrons to channel their inner podcast host, YouTuber, audiobook author, or singer-songwriter
- **Green Screen Room** – a studio to learn more about the production process with access to video, sound, and lighting equipment
- **Author Talks** – This partnership with the Library Speakers Consortium brought bestselling author talks to our community in a virtual format
- **Book Groups**
- **Home School Resources**
- **Serves meals** to our community through Encore Cafe for seniors



<https://marionpubliclibrary.org/>

1101 6th Avenue Marion, IA

<https://www.facebook.com/mpiowa>



City of Marion IOWA



EST. 2019
WEST West End Diner

West End Diner - Marion's local hot spot for breakfast and lunch, coffee, cocktails and patio dining. They offer Sandwiches, soups, Scrambles/Burritos, Entrees...and their famous brisket on Wednesdays! Everything I have eaten here was truly delish!

To top it off, their campus also includes several women-owned shops, all independently owned. It's a destination you must check out!

<https://order.toasttab.com/online/west-end-diner>

SCOUT of Marion – a boutique in the heart of downtown Marion, carrying upscale gift and kitchen items, as well as beautiful textiles from Amana. Pick up the newest copy of Cherry Bombe magazine while you are there!

<https://www.scoutofmarion.com/>



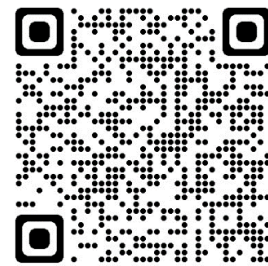
Swamp Fox Bookstore – Who doesn't love to hold a brand new book with beautiful pictures and a stunning cover? This is a small women-owned independent bookstore located near downtown Marion, Iowa. Focusing on new books and community events, Swamp Fox Bookstore delights in finding the perfect book for every reader.

<https://www.swampfoxbookstore.com/>



WE WERE ON TV!!!

<https://www.kcrg.com/video/2023/11/09/everyday-iowa-gias-italian-kitchen/>



“Learn more about how Gia's can help you make authentic Italian food with loved ones near and far.”

<https://youtu.be/eJ51X9hbSN4>



I talked with Valentina, host of the Long Island Breakfast Club Show, LIVE, and made a Walnut Pesto Pizza with Goat Cheese.



DID YOU KNOW WE MADE THE NEWSPAPER AGAIN?

<https://www.thegazette.com/people-places/local-cook-brings-others-together-through-classes/>



“Business owner uses cooking as social tool in a world spread too thin”

When Kelley Cole wanted to learn how to cook, there was a waiting list. Not for a prestigious cooking school, but for her grandmother’s kitchen when she was a child. For years, the Chicago native watched and waited as the Italian woman commanded the six stations of making ravioli, slowly folding Cole’s many older cousins into the process.

“As a kid, you’re longing to be in the kitchen, because they tell you that you can’t,” said Cole, who has lived in Cedar Rapids for 16 years. “There was always this longing to be part of the ravioli making.”

Since 2021, her business, [Gia’s Italian Kitchen](https://giasitaliankitchen.biz), has transformed into a platform for cooking classes that doesn’t gatekeep cooking skills. Through several mediums, Cole has leveraged a basic life skill into more than making a bite to eat.

“There’s so many barriers to creating those bonds and connections. They’re important to me,” said Cole. “If I can help other people (bond), that makes me feel good — I’m impacting them and their lives.”

Want to get cooking? To learn more about Kelley Cole’s cooking classes, private sessions or corporate offerings for team building, visit Gia’s Italian Kitchen at <https://giasitaliankitchen.biz>

When it comes to cooking, showing the shortcuts is half the magic. Mincing pre-peeled garlic and keeping it in a jar with olive oil or chopping up vegetables to keep in a bag can mean all the difference between making cooking approachable or a hassle on a daily basis.

“When you talk to friends, they’re always running around. Their kids have got 10 million things to do. Families don’t live in the same communities anymore,” Cole said. “Bringing them back together to reconnect over food and tell stories is just very invigorating. I’ve always been that connector, so it feels natural to do it over food.”





Chateaux St. Michelle Cabernet Sauvignon

Built on the 1912 estate owned by Seattle lumber baron Frederick Stimson, the winery's roots date back to the Repeal of Prohibition. Chateau Ste. Michelle has earned some of the highest accolades in the industry today, such as Winery of the Year and 18 of the Top 100 wines from Wine Spectator.

The Indian Wells Cabernet is our warm climate ripe, jammy 'New World' style of Cabernet Sauvignon. This premier Cabernet Sauvignon showcases a lush texture and concentrated flavors of blackberry and black cherry. This Cabernet is actually a blend: 85% Cabernet Sauvignon and 15% Syrah. It is aged for 24 months in 75% neutral French oak and 25% neutral American oak.

Chateau Ste. Michelle owns 3,500 acres in Washington state's renowned Columbia Valley. The Columbia Valley American Viticulture Area (AVA) is a region separated from Seattle's rainy, marine climate by the Cascade Mountains. The mountains shield the rain, limiting annual rainfall to 6-8 inches, allowing our vineyard managers to control vine vigor through irrigation. All vines in the Columbia Valley are planted on their own rootstock, which helps us maintain the health and longevity of our vineyards and preserves the grape variety in its natural state.

