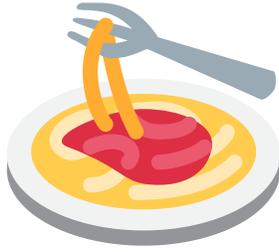


PASTA PARTY!



COMMUNITY COOKING CLASS

Pasta Doughs:

CAVATELLI PASTA

INGREDIENTS:

- 1 LB FLOUR (4 CUPS)
- 1 EGG
- 1 LB RICOTTA (1.75 CUPS)
- 1 TSP SALT
- 1/4 CUP WHOLE MILK

DIRECTIONS:

1. PUT FLOUR ON YOUR PASTRY BOARD, MAKE A WELL, ADD THE EGG, RICOTTA, SALT, MILK. WORK UNTIL ALL THE INGREDIENTS ARE MIXED WELL. (OR PUT EVERYTHING INTO YOUR KITCHEN AIDE MIXER WITH DOUGH HOOK AND GO TO TOWN)
2. KNEAD ON YOUR FLOURED BOARD TO MAKE A SMOOTH DOUGH. LET IT REST COVERED WITH A BOWL FOR TEN MINUTES. THEN KNEAD AGAIN, ON THE FLOURED BOARD, UNTIL IT IS SMOOTH.
3. LET IT REST 15 MINUTES MORE AND IT IS READY FOR USE.
4. ROLL THE DOUGH INTO LONG EVEN ROUND STRIPS, AS HIGH AND AS WIDE AS YOUR LITTLE FINGER. FLOUR THE STRIPS AND PASS THEM THROUGH YOUR CAVATELLI MACHINE. OR USE YOUR PASTA ROLLER MACHINE CUT THE DOUGH INTO STRIPS, FLOUR STRIPS AND PASS THROUGH CAVATELLI MACHINE.

HOMEMADE WHOLE WHEAT PASTA DOUGH

INGREDIENTS:

- 3 CUPS ALL-PURPOSE FLOUR
- 1/2 CUP WHOLE-WHEAT FLOUR
- 4 LARGE EGGS
- 2 Tbsp WATER
- 1/2 TSP SALT

DIRECTIONS:

1. COMBINE ALL-PURPOSE AND WHOLE WHEAT FLOUR AND POUR ONTO COUNTER TOP. MAKE A "WELL" IN THE MIDDLE. CRACK THE EGGS AND BEAT WITH A FORK, ADD THE WATER, AND SALT.
2. USING A FORK, SLOWLY PULL THE FLOUR INTO THE CENTER, CONTINUING TO STIR UNTIL A DOUGH STARTS TO FORM.
3. BEGIN TO KNEAD UNTIL DOUGH FORMS A BALL. LET REST FOR 15-20 MINUTES BEFORE ROLLING INTO DESIRED SHAPES.

BEET COLORED PASTA

INGREDIENTS:

- 2 SMALL BEETS OR 7 OUNCES-(4 Tbsp BEET PUREE)
- 10 OUNCES OF ALL-PURPOSE FLOUR
- 5 EGG YOLKS + 1 WHOLE EGG
- 1 TSP SALT

DIRECTIONS:

1. BOIL BEETS UNTIL EASILY PIERCED BY FORK (40-45 MIN). DRAIN, LET COOL, PEEL, PUREE WITH A FOOD PROCESSOR.
2. ON A CLEAN SURFACE, MAKE A MOUND WITH THE FLOUR. MAKE YOUR WELL AND ADD WHOLE EGG, EGG YOLKS, BEET PUREE AND SALT. BEET WITH A FORK TO COMBINE UNTIL A STICKY WET DOUGH IS FORMED.
3. KNEAD THE DOUGH UNTIL IT IS SMOOTH AND ELASTIC FEELING. ADD 1 Tbsp WATER IF TOO DRY. ADD 1 Tbsp FLOUR IF TOO WET



Sauces and Fillings:

KALE PESTO

INGREDIENTS:

- 3 CUPS (PACKED, 85 G) CHOPPED FRESH KALE
- 1/2 CUP (60 G) TOASTED ALMONDS
- 1/2 CUP (40 G) GRATED OR SHREDDED PARMESAN
- ZEST AND JUICE OF ONE LEMON
- 3 CLOVES OF GARLIC
- 1/2 CUP OLIVE OIL
- 1/4 TEASPOON SALT
- 1/8 TEASPOON GROUND BLACK PEPPER

PLACE ALL INGREDIENTS IN A BLENDER OR FOOD PROCESSOR AND PULSE UNTIL FULLY COMBINED.

FRESH HERBS AND GARLIC

INGREDIENTS:

- 1/4-1/2 CUP OLIVE OIL
- 2 TBSP FRESH GARLIC, MINCED
- 1/2 CUP FRESH HERBS (BASIL, PARSLEY, OREGANO, THYME, ROSEMARY)

1. IN A SMALL POT, HEAT OLIVE OIL ON LOW HEAT. ADD IN FRESH GARLIC AND COOK FOR 1-2 MINUTES OR UNTIL FRAGRANT.

2. ADD IN FRESH HERBS AND COOK FOR 1-2 MINUTES.

CARAMELIZED ONION AND BALSAMIC VINEGAR

INGREDIENTS:

- 2 TBSP OLIVE OIL
- 2 LARGE ONIONS, THINLY SLICED
- 1/4 CUP BALSAMIC VINEGAR
- 2 TBSP HONEY
- 1/4 TSP SALT
- 1/4 TSP PEPPER

1. IN A LARGE PAN, HEAT OLIVE OIL ON LOW HEAT. ADD IN ONIONS AND COOK FOR 20-25 MINUTES OR UNTIL ONIONS ARE CARAMELIZED AND FRAGRANT.

2. ONCE ONIONS ARE DONE, ADD IN THE BALSAMIC, HONEY, SALT AND PEPPER.

3. CONTINUE TO COOK ON LOW HEAT FOR 5-7 MINUTES OR UNTIL SAUCE HAS THICKENED.

RAVIOLI FILLING

INGREDIENTS:

- 2 PEELED, MINCED GARLIC CLOVES
- 2-3 TSP FRESH PARSLEY
- 1 MEDIUM ONION, CARAMELIZED
- FRESH FARMER'S CHEESE

1. MAKE FARMER'S CHEESE AND COMBINE ALL INGREDIENTS

