



## **VIRTUAL COOKING EXPERIENCE WITH AL DENTE**

In this 2 hours live experience, you will get your hands dirty and discover the magical world of fresh pasta-making in a group workshop!

You'll learn the tips and tricks to whip up your own homemade pasta in no time.

Cook alongside us, at the end of the class you will be ready to seat and enjoy a classic of the Italian cuisine: fresh egg-tagliatelle with Ragu' di Salsiccia (Sausage Ragu').

If you prefer a vegetarian option, you can replace the meat with eggplants (please, consider that we will show only the meat option).

We use a rolling pin to teach you the traditional way nonnas make pasta across Italy ... be ready to use your muscles!

### **KITCHEN UTENSILS TO GET READY before the start of the class**

#### **For the dough**

- wooden cutting board (even a table or the countertop work well!)
- sharp knife
- 1 fork
- plastic wrap
- rolling pin (suggested) or a wine bottle
- baking sheet

#### **For cooking the pasta and the sauce**

- the largest pot you have full of water (fresh pasta needs plenty of it)
- the largest pan you have
- 1 carving fork or tongs
- 1 ladle
- 1 glass

### **INGREDIENTS TO GET READY before the start of the class**

#### **For the dough (serving from 3 to 4 people)**

- 300 gr of regular flour for the dough and some more extra to dust surface and pasta
- 3 **large** eggs (room temperature)
- olive oil

**For the sauce (serving from 3 to 4 people)**

- 4-5 sweet/mild Italian sausages already crumbled (or 2 diced eggplants for the vegetarian option)
- 1 diced onion
- 3 tbsp extra-virgin olive oil
- 1 tomato sauce canned
- salt and pepper
- optional for the garnishes: freshly grated Parmigiano Reggiano cheese or Pecorino (fresh basil for the vegetarian option)
- coarse salt for the cooking water