



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 colored 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 Italian cuisine in particular from the Emilia Romagna region: green Ricotta and Spinach Tortelloni (big Tortellini) with brown butter and crunchy sage.

For those who want a vegan option, we won't use eggs in the dough and you can replace Ricotta cheese with a soft substitute and the butter with EVOO.

The gluten-free version is not recommended.

We use a rolling pin to teach you the traditional way nonnas make pasta across Italy. If you don't have it .. just grab a bottle of wine!

Have fun!

TO KEEP IN MIND WHEN YOU GET READY THE INGREDIENTS:

- For the filling, we'll use **cooked** spinach. Feel free to use both frozen and fresh spinach but please cook and drain them BEFORE the class. You can do it one day in advance and store them in the fridge!
- For the dough, we'll use **fresh** spinach. If you need to wash them please be sure to dry them up before the class.
- We will make Tortelloni for a family of 4. It's up to you to make this quantity or less (in this case you'll need to halve the quantities).

KITCHEN UTENSILS TO GET READY before the start of the class

For the dough

Prepare a flat surface for kneading. It's easiest to knead the dough on a flat surface that comes up to the level of your waist. Prepare a countertop, table, or another stable surface for kneading by cleaning it with warm, soapy water, then wiping it completely dry with a towel. A cutting board works well but depending on the size it may be too small for

the amount of pasta we are going to make. Sprinkle flour over the dry surface so the dough won't stick when it's time to knead.

- sharp knife
- 1 fork
- plastic wrap
- rolling pin (suggested) or a wine bottle
- baking sheet
- blender (mandatory for this recipe)
- 1 big bowl
- 1 glass or pastry ring

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 (4 servings)

For the dough, the sauce, and garnishment

- 320 gr / 2 cup 3/4 of Semola flour (Semolina flour is HIGHLY RECOMMENDED - if not available, you can use Farina 00 or all-purpose flour) plus more to dust (see pic attached of Semola flour - any brand works!)
- 150 gr / 5.3 oz warm water + extra water in a glass
- 1 cup Spinach leaves (fresh and raw)
- from 4 to 8 tablespoon unsalted butter (depending on if you cook all your Tortelloni or if you decide to freeze some of them) - EVOO for the vegan option
- 10 Sage leaves (fresh)
- 1/4 cup of Walnuts (already chopped and lightly toasted in the oven) - optional, for a crunchy twist!
- salt and pepper
- optional for the garnishes: freshly grated Parmigiano Reggiano cheese or Pecorino
- coarse salt for the cooking water

For the filling

- 16 oz / 450 gr Ricotta cheese or vegan substitute
- 1/2 cup spinach **cooked, drained, and cooled before the class**
- 1/4 cup finely grated Parmigiano-Reggiano
- 1/4 teaspoon of ground nutmeg
- 1 pinch of salt