

## **Everyday Italian**

Chef Iole Augero

### Class One: Pasta Workshop

- Bow tie with fresh tomato and basil
- Schialatielli with butter and cheese
- Cheese ravioli with walnut sauce
- Tortellini with cream

### Class Two: Pizza Class

Each student will make enough dough to make a 17 inch pizza at home

- Pizza Margherita
- Pizza with Pears and Gorgonzola
- Pizza with cherry tomatoes and basil
- Small individual pizza with a variety of meats and vegetables
- Pizza with peppers, mushrooms, olives, artichokes and onions

### Class Three: Everyday Italian

- Puttanesca with capers and olives
- Pasta with cauliflower
- Spicy Penne with cream
- Frascarelli with fresh spicy tomato sauce

Frascarelli is a fresh pasta that is quickly made by hand

### Class Four: Italian Seafood

- Scialatielli: Fresh pasta with parsley and prawns
- Pepata di Cozze: Peppery mussels with lemon
- Grilled Calamari with lemon, garlic, and parsley
- Lemon curd pudding

#### Class Five: Beautiful Platter

- With salami, proscuitto, cheese, fruit,
- Ideas for antipasti
- Bruschetta with tomatoes and basil
- Bean crostini topped with prawns
- Mushroom crostini
- Roasted peppers with olives and capers

#### Class Six: Gnocchi Workshop

- Potato gnocchi with pesto
- Gnocchi with fresh tomatoes and mozzarella
- Semolina gnocchi with finochiata over a bed of bachamel
- Lemon tart, everyone's favorite