



Fresh Pasta Cooking Class

August 4th, 2026

Pasta Dough

2/3 cup all-purpose flour (plus more for dusting)
1 fresh egg
pinch of salt

1. Place flour in a mound on a cutting board or clean countertop. Make a well in the center.
2. Break egg into the well, add the salt, and start mixing with a fork.
3. Bring the dough into a ball and start kneading. Knead the dough until you reach a smooth ball (about 4-5 minutes). Sprinkle a bit of water if needed.
4. Wrap in plastic and let the dough rest for about 20 minutes.
5. Roll the dough out with a rolling pin until it is 1/8" thick (this is so thin it will almost be see-through). You can also do this step using a pasta machine.
6. Cut your dough into thin strips and dust with flour or semolina (or cut using a pasta machine).
7. Bring several quarts of water to a heavy boil. Add a handful of salt. Add the pasta and cook just until the water returns to a full boil. Strain and serve immediately.

Marinara Sauce

2 tbsp butter	1 tbsp olive oil
2 shallots, diced	1/4 tsp salt
1/4 tsp dried basil	1/4 tsp Italian seasoning
1/4 tsp black pepper, ground	2 cloves garlic, diced
2 tbsps white wine	1 tsp sugar
1 28oz can of tomatoes	

1. In a medium saucepan, melt the butter and olive oil together. Add in the shallots and cook until slightly translucent. Add the white wine and cook for another minute.
2. Add the garlic until aromatic, about 30 seconds, then add the spices, salt and pepper.
3. Add the tomatoes and sugar, stir to combine. Bring the sauce to a boil and then lower the heat to a simmer and reduce until it thickens stirring occasionally, about 25 minutes. *If using whole tomatoes, run the sauce through a food processor or use an immersion blender until it's a smooth texture.*

Ricotta

3 cups whole milk	1 cup heavy cream
2 tbsp vinegar (or 3 tbsp lemon juice)	salt to taste

1. In a saucepan, bring the milk and heavy cream to a boil. Turn off the heat and add the vinegar, stirring a few times.
2. Once there is a clear separation between the curds and whey pour over a flour sack towel covered strainer. Allow to sit for approximately 10 minutes.

Walnut Pesto

2 cloves of garlic

1.5 cups basil leaves

1/2 cup parmesan cheese

1/2 cup walnuts

3/4 cup olive oil

1 tsp fresh lemon juice

- 1) Process the nuts and cloves in a food processor.
- 2) Add the basil leaves and pulse 8-10 times.
- 3) Add the oil, lemon and cheese and continue blending until smooth.