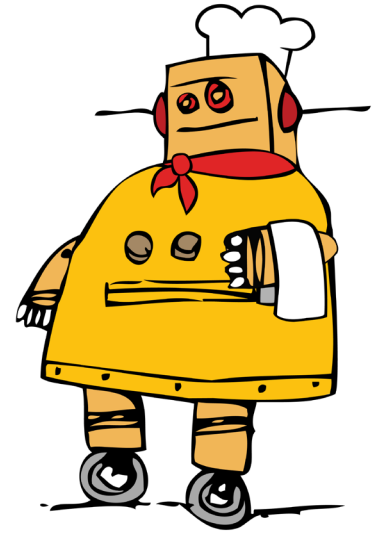


Fresh Pasta For Beginners: Ingredient & Tools

"You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients." - Julia Child



Ingredient List

When buying ingredients, always try to find the freshest available. This will ensure maximum deliciousness!

Egg Dough

Unbleached all purpose flour
Fresh eggs
Extra virgin olive oil
Sea salt (for cooking)
12oz fresh spinach (for lesson 11)

Egg-Free Semolina Dough

Unbleached all purpose flour
Semolina flour
Kosher salt
Sea salt (for cooking)

Creamy Pesto Sauce

2 cups fresh basil (approx. 1 bunch)
Extra virgin olive oil
1/3 cup pine nuts
Fresh garlic
Parmigiano-Reggiano cheese, un-grated
Kosher salt

Classic Tomato Sauce

Extra virgin olive oil
1 yellow onion
Fresh garlic
1 can 28oz (794g) whole San Marzano tomatoes
1 lb (454g) fresh plum tomatoes (approx. 8)
Kosher salt
Freshly ground pepper

Ricotta Ravioli Filling

16oz / 454g ricotta cheese
Kosher salt
Whole nutmeg seed (if available)
Freshly ground pepper
1 egg

Tool List

The only pasta specific tools that are mandatory for this class are the pasta machine, ravioli cutting wheel, and a wooden work surface. In lesson 10, I show you how the garganelli paddle and stripper can be replaced by 20 bamboo skewers, some masking tape, and a pencil, so I've put that one on the optional list.

Essential Pasta Making Tools

Pasta rolling & cutting machine

Ravioli cutting wheel

Wooden work surface - either wooden counter top or large wooden cutting board

(The wood surface is highly recommended, but not a class taking deal breaker.)

Tools You Probably Already Have In Your Kitchen

Icing decorating bag

Small cutting board

Fork

Measuring cups

Glass measuring cup

Measuring spoons

Small spatula

Chef's knife

Plastic wrap

Clean kitchen towels

Grater

Mixing bowl

Small bowls for prepped ingredients

Large pot

Colander

Blender

High sided skillet

Soft tongs

Wooden spoon

Peeling knife

Serving dishes

Optional Tools

Garganelli paddle & stripper (I'll show you how to make a cheaper version in Lesson 10)

Kitchen scale (I measure flour by weight, but also provide volumetric measurements in the lessons)

Whisk (can use a spoon instead)

Baking sheet (only needed if you plan to save excess pasta)

Freezer bags (only needed if you plan to save excess pasta)