



## Cooking Class Recipes

### Pasta! with Chef Scotty Stocco

#### **Penne Arrabiata**

Ingredients:

3 cloves of chopped garlic

1 diced yellow onion

2 fresh sliced red chilies

2 cups of quality crushed tomatoes

1 bunch of fresh herbs (oregano, parsley, basil; any or all 3)

1 bottle of red wine (drinking quality, you're only using a cup of it and you'll get thirsty later)

Al dente penne pasta - If you cooked dry pasta, save a few cups of the pasta water. If you made fresh pasta, even better.

Pour a decent glug of Extra virgin olive oil into a saute pan over medium heat. Add onions and chilies and cook until onions are golden brown then add garlic. Deglaze with red wine then add tomatoes. Add fresh chopped herbs, a pinch of sugar, season to taste with salt and pepper. Add cooked pasta, finishing with freshly grated parmesan reggiano and a light drizzle of Extra virgin olive oil.

#### **Spaghetti Puttanesca**

Ingredients:

3 cloves of chopped garlic

3-4 diced anchovy fillets

1/4 cup of capers, drained

1/4 cup of chopped kalamata/Greek olives

2 cups of quality crushed tomatoes

1 bunch of fresh basil and/or parsley

1 bottle of white wine (you know what to do)

Pour a decent glug of extra virgin olive oil into a saute pan over medium heat. Add anchovies, capers, olives, and garlic. Cook until they sweat and become fragrant. Deglaze with white wine then add tomatoes. Add fresh chopped herbs and a pinch of red pepper flake. Simmer for a few minutes then add cooked al dente pasta. Any long variety works well for this recipe (spaghetti, linguine, bucatini, etc.) Season to taste, finish with freshly grated parmesan reggiano and Extra virgin olive oil.



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### **Mafalda w/ mushroom and gorgonzola anise cream**

#### Ingredients:

- 4 cups of sliced portobello mushrooms
- 3 cloves of chopped garlic
- 1 chopped yellow onion
- 1/2 cup of gorgonzola (or favorite blue cheese)
- 3 cups of heavy cream
- 1 cup of broth(chicken, vegetable, or beef)
- 1 cup of sambuca or anise liqueur
- 1 bunch of fresh tarragon

Pour a decent glug of extra virgin olive oil into a saute pan over medium heat. Add onions and mushrooms. Cook until onions are golden brown and mushrooms are tender. Add garlic then deglaze with sambuca (if you're playing with fire, take necessary precautions) allow liqueur to caramelize then add stock and cream. Reduce liquid by half then slowly add in gorgonzola and melt in gently. Add freshly chopped tarragon. This recipe works great for many pasta varieties. Stuffed types are the best, try to steer clear from long noodle varieties. Once sauce becomes creamy and dreamy add your pasta. Season to taste. Finish with freshly grated parmesan reggiano and extra virgin olive oil.

### **Scotty's Go-To Pasta Recipe**

#### Ingredients:

- 3 Whole Eggs
- 1 Cup of Flour
- 1 Cup of Semolina
- 1 Tablespoon of Extra Virgin Olive Oil
- 1 Tablespoon of Salt

Combine Ingredients. Wrap and rest at Room Temperature for 30 Minutes.