



Private Cooking Class

Monday, September 16, 2024
12 - 3 pm

Menu

Caesar Salad with Homemade Crotons
Homemade Pasta
Marinara Sauce
Alfredo Sauce
Raspberry Tiramisu Bites

www.cookingthymewithstacie.com

Cooking Thyme with Stacie

Fresh Pasta Tutorial

Tools –

By Hand - I use a Marcato Atlas Machine.



They are available from Amazon. Here is the [LINK](#)

KitchenAid – I also have the pasta attachments.

They are \$149 from Amazon. Here is the [LINK](#)



Storing – After preparing the pasta, if you do not use it immediately store it in the refrigerator for up to 2 days. First, thoroughly flour it to prevent sticking. Form it into small nests and let it dry for 30 minutes on a baking sheet. Place it in a Ziploc bag. Refrigerate.

OR

Place the small pasta nests in the freezer for a few minutes on a baking sheet.

Remove and place in a Ziploc bag.

At this point you may freeze it for up to 2 weeks.

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Fresh Pasta

3 eggs
1 tsp salt
2 TB water
2 tsp olive oil
2 ½ cups all-purpose flour

Combine eggs, salt, water and olive oil in a bowl. In a food processor add the flour and pour in the egg mixture, pulse a few times. Combine until the mixture resembles small crumbs. Test a small portion by squeezing it between your forefinger and thumb, if it sticks together, it is good, otherwise add an additional tablespoon of water and pulse the mixture.

Turn out the dough onto a floured surface. Knead the dough for a few minutes, folding it over on itself, until it is quite smooth. Wrap the dough in plastic wrap and let it rest for 30 minutes.

Set the pasta machine on the **lowest setting, 0, if using KitchenAid attachment start at 1**. Divide the dough into quarters and work with one section at a time. Flatten out the first piece of dough into an oval. Feed it through the machine, then fold it over and feed it through again. You need to do this about 6 -12 times. It will make the dough smooth and elastic.

Increase the setting to 2 and feed the pasta through the machine. You may need to coat the sheet of pasta in a little bit of flour. Keep doing this until you get to setting number **6 or 7** for pasta such as spaghetti. The pasta will be about 3 feet in length. You may want to cut it into two sections to make it easier to work with. (At this point you may cut it with a knife to make wide tagliatelle noodles or feed it through to make angel hair or linguine.)

Once the pasta is cut, you will need to coat it in a bit of flour and leave it on a baking sheet while you work with the remainder, otherwise it tends to stick together.

Bring a large pot of salted water to a boil. Cook linguine or angel hair pasta about 3 minutes. Thicker pasta will take about 4 – 5 minutes. Cook it al dente, “to the tooth”, not too soft. You will toss it with sauce before serving and it will continue to cook.

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Creamy Alfredo Sauce

1 1/2 cups heavy cream
8 TB unsalted butter
1 1/2 cups grated Parmigiano-Reggiano cheese or a combination of Parmesan and Pecorino Romano, plus 1/4 cup for garnish on top
Salt and freshly ground pepper, to taste (About 1/4 - 1/2 TSP of salt and 1/4 TSP pepper)
1/8 TSP nutmeg
1 lb. fresh pasta

Melt the butter in a medium saucepan. Add the heavy cream. Warm the heavy cream and butter until bubbles form at the side of the pan. Remove from heat and stir in the nutmeg, and 1 1/2 cups of cheese. Whisk until the cheese has completely melted. Add salt and pepper to taste. Toss with warm pasta and top with the remaining cheese immediately and serve.

Quick Marinara Sauce

1 TB olive oil
3 cloves of fresh garlic, minced
1, 28 ounce can crushed tomatoes
1 TB tomato paste
1 TSP oregano
1 TB granulated sugar
2 TSP Kosher salt
1/4 TSP black pepper

In a medium saucepan, heat the olive oil. Add the garlic. Quickly cook until it is fragrant, about 30 seconds. Pour in the crushed tomatoes and stir. Add the rest of the ingredients and stir gently until incorporated. Simmer over low heat 12 – 15 minutes.

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Raspberry Tiramisu Bites

Makes 8 small servings or 4 large servings

1/3 cup seedless raspberry jam
2 TB fresh squeezed orange juice
4-ounces cream cheese, softened
¼ cup granulated sugar
½ cup heavy cream
8 soft ladyfingers, halved
1-pint fresh raspberries
Garnish: fresh mint leaves

Microwave raspberry jam in a microwavable bowl on high, 20 seconds or until runny. Stir in orange juice.

Beat cream cheese and sugar at medium speed with an electric mixer until creamy, about 1 minute.

Beat heavy cream with an electric mixer until soft peaks form. Fold into cream cheese mixture. Spoon into a Ziploc bag. Cut one corner of the bag with scissors to make a small hole.

To assemble 8 small servings:

Press one ladyfinger half into the bottom of a shot glass. Repeat the procedure with 7 more shot glasses. Pour 1 TSP raspberry mixture into each glass. Squeeze a small amount of cream cheese mixture evenly into each glass. Repeat the layers with the remaining ladyfingers, raspberry mixture, and cream cheese mixture. Top each glass with fresh raspberries. Cover and chill 2 hours. Garnish with mint if desired.

To make 4 large servings (I use glass ramekins)

Follow the steps above, doubling the amounts of the ingredients in each serving dish.

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Caesar Salad Dressing and Croutons

Dressing

2 whole anchovy fillets or 2 TSP anchovy paste
2 TB Dijon mustard
1 TB balsamic vinegar
1 tsp Worcestershire sauce
2 cloves of fresh garlic
½ lemon, juiced
½ cup olive oil
¼ cup freshly grated Parmesan cheese
Pinch of salt
Freshly ground pepper to taste

Place the first 6 ingredients in a food processor or blender. Pulse until combined. While the food processor is running, pour in the olive oil gradually to emulsify.

Scrape down the sides and add the cheese, salt and pepper to taste. Pulse until combined. Refrigerate until use.

Croutons

½ loaf of crusty French bread, cubed
¼ cup olive oil
2 whole garlic cloves, peeled and crushed

Place the bread cubes on a rimmed baking sheet.

Heat the olive oil in a skillet. Then add the whole garlic cloves and sauté for 2 minutes to infuse the oil with flavor. Remove the garlic cloves. Put the bread cubes into the skillet with infused olive oil and cook over medium heat until browned, stirring frequently.