



Best Classic Italian in an Hour

- Menu -

Homemade Pesto

Roasted Tomato Bruschetta with Pesto and Burrata

Penne alla Vodka

www.cookingthymewithstacie.com

To access class video, copy the link in to your browser:

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Shopping List

Bakery

- 1 baguette or ciabatta loaf

Dairy

- ½ cup heavy whipping cream
- 2 cups Parmesan cheese, divided
- 1 ball burrata cheese

Pantry

- Kosher salt and black pepper
- 1, 16-ounce box penne pasta
- ½ cup plus 3 TB olive oil
- 1 TB dried oregano
- 28-ounce can whole Marzano tomatoes
- 2 TB toasted walnuts, chopped (you may substitute toasted pine nuts if preferred)

Produce

- 2 cups sweet onion, chopped fine
- 5 cloves of garlic, minced
- 1 TB fresh oregano (optional for garnish)
- 3 ounces fresh basil (about 4 cups) plus a bit extra for garnish
- 1 cup arugula
- Zest from 1 lemon
- 1 TB fresh lemon juice
- 10 ounces cherry or grape tomatoes

Protein

- 4 oz pancetta, diced

Specialty

- ½ cup vodka
- Balsamic vinegar glaze

Picture Guide

To make shopping a bit easier, here are some of the products I recommend:



I use this olive oil from Trader Joe's



This is the glaze I use from Trader Joe's



I suggest this type of pancetta (any brand is fine just make sure you purchase diced, not sliced pancetta)



These tomatoes are preferred for the sauce

Equipment

Baking

- Rimmed baking sheet

Electric

- Food processor

Pots and Pans

- Dutch oven
- Large non-stick skillet
- Large deep skillet or large saucepan for sauce with a lid

Tools/Utensils

- Box grater
- Chef's knife
- Cutting board
- Measuring cups and spoons
- Microplane/zester
- Spatula
- Wooden spoon

Mise en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

Measuring things in advance is optional, but I find if I measure things in advance, I am less likely to get lost... such as “did I put in the baking powder?”

I will give you time during the class to chop and measure as we prepare each recipe, but I recommend the more you prep in advance the more time you have to listen to the instruction!

I suggest before we begin:

- Measure out the ingredients
- Fill pot with water and season with salt for pasta
- Preheat the oven to 400° F

Penne alla Vodka

12 ounces penne pasta
1 TB olive oil
4 oz pancetta, diced
2 cups sweet onion, chopped fine
2 cloves of garlic, minced
1 TB dried oregano
1 TB fresh oregano (optional for garnish)
28-ounce can whole Marzano tomatoes
½ cup vodka
½ cup heavy whipping cream
1 ½ cups Parmesan cheese, divided

In a large Dutch oven, bring heavily salted water to a boil. Add the pasta. Cook about 10 – 12 minutes, or until al dente. Stir occasionally. Drain. Reserve ½ cup pasta water.

In a large saucepan, heat the olive oil over medium-low heat. Add the pancetta and cook until crispy, about 5 minutes. Using a slotted spoon, remove the pancetta to a plate and set aside.

In the same saucepan, add the onions and cook until translucent, about 8 – 9 minutes. Push the onions to the side of the pan and add the garlic, cook until fragrant, about 20 seconds. Stir the garlic into the onions.

Pour in the vodka and cook until the vodka has reduced slightly. Add the can of whole tomatoes. Break up the tomatoes with a wooden spoon until they are quite small. Add the 1 TB dried oregano

Once the sauce starts to bubble. Reduce the heat to a simmer and cover. Cook 15 minutes.

Remove the lid and stir in the crispy pancetta, 1 cup Parmesan cheese and ½ cup heavy whipping cream. Stir occasionally until the cheese is melted and cream heated through. Add the pasta to the sauce, stirring to coat. Add a little pasta water if you prefer to thin out the sauce.

Garnish with fresh oregano and additional Parmesan cheese.

Basil and Arugula Pesto

2 TB toasted walnuts, chopped (you may substitute toasted pine nuts if preferred)
¼ cup plus 1 TB olive oil, divided
3 ounces fresh basil (about 4 cups) tightly packed
1 cup arugula, tightly packed
1 clove garlic, chopped
¼ TSP Kosher salt
½ cup freshly shredded Parmesan cheese
Zest from 1 lemon
1 TB fresh lemon juice

To keep your pesto a bright green, place a few cups of ice cubes in the bowl of your food processor, over the blades, to chill the blades.

Chill the blades for 1 – 2 minutes. Remove all ice.

Place the walnuts, garlic and 1 TB olive oil in the bowl of the food processor. Pulse until the nuts and garlic are minced.

Add the basil and arugula. Pulse 10 times (it will still look chunky). Add the cheese, lemon zest and juice, pulse another 5 times. Add the ¼ cup of olive oil 1 TB at a time, pulse between additions. Once all the olive oil is incorporated pulse a few more times to make sure all ingredients are combined and the same texture.

Place the pesto in an airtight container in the refrigerator.

(Extra note: only pulse the food processor as you combine ingredients, don't leave the motor running. The heat generated from the motor hastens the basil turning color.)

Roasted Cherry Tomatoes

10 ounces cherry or grape tomatoes
2 cloves of garlic, minced
2 TB olive oil
Kosher salt and pepper

Preheat oven to 400 ° F.

Cut up half the cherry tomatoes in half, leaving some whole. Toss the tomatoes in olive oil and minced garlic. Season with salt and pepper.

Place the tomatoes on a rimmed baking sheet in a single layer.

Roast for 20 minutes.

Roasted Tomato and Pesto Bruschetta

1 baguette or ciabatta loaf
1 recipe roasted cherry tomatoes
1 recipe basil and arugula pesto
3 TB olive oil
Fresh basil leaves
Balsamic vinegar glaze
1 ball burrata cheese

Slice the loaf of bread in half horizontally then cut each half into 3” toasts.

In a large non-stick skillet, heat half the olive oil over medium-low heat. Fry the bread, cut side down until lightly browned, about 3 minutes. Remove the bread slices and set aside. Add additional olive oil to the pan and fry remaining pieces of bread.

Once browned, top each slice with pesto, then some of the cheese and topped with roasted tomatoes. Garnish with fresh basil leaves and a drizzle of balsamic glaze. Serve immediately.