



Fall Italian Dinner Party  
Friday, October 14, 2022  
5:30 – 6:30 pm EST

- Menu -

Shrimp Bruschetta  
Homemade Alfredo Sauce with Fettuccine  
Raspberry Tiramisu Bites

To access the class video copy and paste the following link into your browser:

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# Shopping List

## Dairy/Freezer

- ½ cup mascarpone cheese (Best price is at Trader Joe's)
- 2 cups heavy cream
- 8 TB unsalted butter
- 1 ½ cups grated Parmigiano-Reggiano cheese plus ¼ cup for garnish
- 4-ounces cream cheese

## Grains

- 1 loaf ciabatta bread

## Pantry

- 3 TB olive oil
- ¼ cup chicken broth
- 1 lb fettucine pasta
- 1/3 cup seedless raspberry jam
- ¼ cup granulated sugar

## Produce

- 1 large shallot, slice thin
- 2 garlic cloves
- 6 Roma tomatoes
- 3 TB chopped fresh tarragon
- 1 cup arugula, chopped
- 2 TB fresh squeezed orange juice
- 1-pint fresh raspberries
- Mint for garnish if desired

## Protein

- 1 pound shrimp

## Spices

- Salt
- Black Pepper
- 1/8 TSP nutmeg

## Specialty

- ¼ cup white wine

- 8 soft ladyfingers

## Equipment Needed

### Baking

- Rimmed baking sheet

### Electric

- Hand mixer

### Pots and Pans

- Large pasta pot
- Large skillet
- Medium saucepan

### Utensils

- Cheese grater
- Chef's knife
- Cutting boards
- Measuring cups and spoons
- Mixing bowl
- Ziploc bag

# Mis 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.

- Thaw shrimp if frozen, devein and remove shells

## Bruschetta With Shrimp

1 loaf ciabatta bread  
Olive oil, for bread  
Garlic clove, halved  
3 TB olive oil  
1 large shallot, sliced thinly  
1 garlic clove, chopped  
1 pound shrimp, peeled and deveined  
Salt and pepper to taste  
6 Roma tomatoes, chopped  
¼ cup white wine  
¼ cup chicken broth  
3 TB chopped fresh tarragon  
1 cup arugula, chopped  
½ cup mascarpone cheese

Preheat the oven to 400 degrees.

Slice the bread in half horizontally, then slice each half in ½” slices. Drizzle each piece with olive oil and toast them in the oven for 10 minutes. After removing from the oven, rub each piece with the halved garlic clove.

In a skillet, heat 3 TB of olive oil over medium-high heat. Add the shallots and garlic and cook stirring frequently about 2 minutes. Season the shrimp with salt and pepper and add to the skillet. Cook until the shrimp are pink, about 3 minutes. Remove the shallots and shrimp and chop into smaller pieces. Set aside.

In the same skillet, add the tomatoes and season with salt and pepper. Cook over medium-high heat for 4 minutes. Turn up the heat and add the wine scraping the bottom of the pan. Cook for 2 minutes then add the chicken broth and cook until most of the liquid is evaporated. Remove the pan from the heat and add tarragon, arugula, mascarpone cheese and chopped shrimp and shallots. Stir the mixture until creamy.

Add salt and pepper to taste. Top toasted bread with the mixture and serve.

## 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 fettucine 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.

While making sauce, bring a large pot of salted water to boil. Cook pasta according to package directions. Drain.

Toss sauce with warm pasta and top with the remaining cheese immediately and serve.

## 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  
1/4 cup granulated sugar  
1/2 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.