

Online Pasta Class Ingredients and Preparation List

Welcome!

I'm excited you will be joining us for our online pasta making class. I think you will find making pasta is easier than you think, and actually something you can do even for a weeknight meal.

In this 60-minute class, I'll guide you in making basic pasta as well as a tomato sauce that can simmer in the background while you make the pasta. During the class I'll share some variations in techniques and recipes you can use in the future.

Ingredients:

- All-purpose flour - you will need 2 cups plus extra for dusting
 - You can use other types of flour. [Check out the variation recipes.](#)
- Eggs - you will need 2
- Water - for the pasta and a pot of boiling salted water to cook the pasta
- Sauce ([recipe here](#))
 - 28 oz can of crushed tomatoes
 - 1 onion
 - 3-5 garlic cloves - or garlic powder
 - Dried oregano
 - Dried red pepper flakes
 - Salt & Pepper
 - Water, wine or stock to clean out the tomato can

Equipment

- Sauce pan for the tomato sauce
- Large pot for cooking the pasta
- Food processor
- Baking sheet
- Rolling pin or pasta machine
- Sharp knife to cut the pasta
- Colander or strainer

Preparation

- Gather your ingredients
- Begin by combining the ingredients for the sauce in a pan and start to simmer before making the pasta. It will be done when the pasta is done.
- We use a food processor to make the pasta so get out your food processor.
 - You can make the pasta on the counter by putting your flour on the counter, make a well in the middle, add the eggs and a bit of water and slowly incorporate it. It is messier than the food processor.

- ❑ Put some additional flour into a small bowl for dusting the counter when you rollout the pasta. You will be generous with the flour so having it at the ready is important.
- ❑ Dust a baking tray with flour for the pasta once you finish cutting it out.
- ❑ Start boiling the water when you are cutting out the pasta (or a bit before)