

Taste of Italy Encore Class!

April 2009

Personal Chef Jane Campbell once again taught us great things for making Italian food! A simple brown butter sauce and a fresh tomato sauce (no canned tomato paste here!) are wonderful alternatives to traditional marinara sauce for your linguini. Speaking of linguini, we learned how to make it from scratch with semolina flour. We all had a hand in this event! How else could we learn when to add more flour and at what point we have added enough? The pasta machine (which Chef's Stop happens to sell) was put to good use!

No more store-bought ricotta for us! Fresh is best thanks to Chef Jane!





