

COOKING CLASSES

With DZ Restaurants

PASTA AL FORNO E CREPPELLE

WITH EXECUTIVE CHEF FABRIZIO BAZZANI



Ingredients Included:

Below is a list of ingredients you will receive to prepare the recipes in this packet.

Pasta al Forno:

For the Pasta:

- 10-11 oz of Assorted dry pasta
- 4 oz diced mortadella
- 4 oz soft gorgonzola
- 2.5 oz ricotta
- 2.5 oz smoked soft cheese
- 2 oz grana Padano
- 2 oz pecorino
- Mozzarella water

For the Béchamel

- 2 oz butter
- 1.5 oz flour
- 3 oz grated cheese
- Salt pepper and nutmeg

Crespelle:

For the Crespelle

- 7.5 oz flour
- Butter
- Salt
- 6 oz cotto ham
- Arugula
- Grana Padano cheese

Shopping List:

Below is a list of items you will need to have available to prepare these recipes:

- 2-4 eggs
- 1 Quart Milk

Wine Recommendations

Below is a list of varietals that pair well with this meal:

- Chianti
- Toscano
- Valpolicella
- Montepulciano

Equipment Needed:

Below is a list of tools you will need to make the recipes in this packet.

For the Pasta:

- Tools
- Large pot to boil water
- Pasta strainer
- Large spoon
- Small pot at least 2 qt and up
- Whisk
- Knife
- Baking dish 9x9
- Cheese grater
- Cutting board

For the Crespelle

- Small bowl
- Whisk
- Nonstick pan
- 2 oz ladle or kitchen spoon
- Small spatula
- Knife

Preparation Notes:

- Please gather all ingredients prior to class if you will be cooking along.
- Feel free to pre-measure ingredients, but it is not necessary.
- Preheat oven at 375

Pasta al Forno

Yield: 4-6 servings

This dish represents a typical "catch-all" dish preparation. The habit of transforming food elements previously enjoyed (leftovers for some) into a new and reformed dish ready to meet the family table and the appetite for new dishes. It has all the richest traditional ingredients present in any pantry and gives a clever solution for feeding a group of people. You can multiply the measurements to prepare in large scale. Pasta al Forno can be also a surprise dish, extremely customizable.

For the Béchamel

1. Melt the butter and add the flour a little at the time, combine with the lukewarm milk mixing thoroughly
2. To avoid lumps.
3. Add the grated cheese 1 tablespoon at the time, a pinch of nutmeg and salt to taste.

For the Pasta

1. Boil the pasta until soft but with a firm core, drain and let cool.
2. Using a baking pan or pyrex tray 9x10
3. Coat the bottom of the pan with half of the béchamel, add the pasta well mixed.
4. Distribute the ricotta and sprinkle some mozzarella cheese.
5. Distribute the mortadella dice and the blue cheese.
6. Dust the grated pecorino.
7. Fully cover with the rest of the béchamel and dust with the grana Padano cheese.
8. Bake at 375 for 20-25 minutes.
9. Once ready let rest for 5 minutes and sprinkle the smoked cheese on top.

Crespelle

Yield: 4-6 servings

Crepe for the French, a quick idea that fits all events of the day from breakfast to lunch to dessert. In this case a savory interpretation adapting to an “aperitivo” time. One more versatile dish, displaying one of the basic techniques open to personal inventions.

1. Pour milk in a bowl add the eggs and beat lightly.
2. Add flour and whisk until incorporated thoroughly.
3. Let rest for a couple of minutes.
4. In the nonstick pan melt ½ teaspoon butter.
5. Add the crepe batter, swirl to distribute evenly.
6. Let cook for a couple of minutes than turn the crespella to cook on opposite side.
7. Extract from the pan and lay on cutting board to cool slightly.
8. Lay a slice of cotto ham, cover with a handful of arugula.
9. Roll the crespella on itself and slice in 3.
10. Enjoy

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