

Get Ready! Tuscan Cooking Demonstration

WHAT YOU'LL NEED



For pasta:

- 1 large egg
- 1/3 c. (50 gm) all purpose flour
- 1/3 c. (50 gm) Semolina flour (if you don't have Semolina, substitute with all purpose flour)
- 1 tbsp (5 ml) extra virgin olive oil
- pinch of salt

For sauce:

- 24 oz. can tomatoes
- 1 c. water
- 1/2 c. white wine (optional)
- 1 large onion
- 2 carrots
- 2 stalks celery
- 1 clove garlic
- 4 tbsp extra virgin olive oil
- 6 fresh basil leaves (or 1/2 tsp dried basil)

Equipment:

- large wooden pasta board or tabletop
- rolling pin
- 5 quart bowl
- 10" stock pot
- 12" skillet or frying pan
- chef's knife
- can opener
- cutting board
- vegetable peeler
- blender/food processor/immersion blender
- kitchen spoon
- colander
- clean tea towel
- fork
- measuring cups