

Virtual Cooking Class

Company: Clear Data

Contact: Lara Bodenstab, 610-405-2781

Email: lara.bodenstab@cleardata.com

Date and time: December 1, 2020 6PM-7:30PM ET

Basic Pasta Dough (Can use boxed pasta)

Ingredients

eggs	7 ea
oil, olive	1/2 fl oz
salt	1/2 tbl
flour, bread	12 oz
flour, semolina	12 oz

Directions

1. Place the eggs, oil and salt in a large mixer bowl.
2. Use the paddle attachment to combine.
3. Add one-third of the flour and stir until the mixture begins to form a soft dough. Remove the paddle attachment and attach the dough hook.
4. Gradually add more flour until the dough is dry and cannot absorb any more flour. Remove the dough from the mixer, wrap it well with plastic wrap and set it aside at room temperature for 20 to 30 minutes.
5. After the dough has rested, roll it into flat sheets by hand or with a pasta machine. Work with only a small portion at a time, keeping the remainder well covered to prevent it from drying out.
6. While the sheets of dough are pliable, cut them into the desired width with a chef's knife or pasta machine. Sheets can also be used for making ravioli, as illustrated next.
7. Semolina flour can be substituted for all or part of the bread flour in this recipe, although it makes a stronger dough that is more difficult to work with by hand.

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Angel Hair Carbonara

Ingredients

- 1 pound spaghetti or angel hair pasta (Homemade or boxed)
- 2 tablespoons extra-virgin olive oil
- 4 ounces prosciutto, pancetta or slab bacon, cubed or sliced into small strips
- 4 garlic cloves, finely chopped
- 3 large eggs
- 1 cup freshly grated Parmigiano-Reggiano, plus more for serving
- ½ tsp freshly ground black pepper
- 1 cup reserved pasta water
- 1/2 cup fresh parsley, chopped

Directions

1. Prepare the sauce ingredients while the pasta is cooking to ensure that the spaghetti will be hot and ready when the sauce is finished; it is very important that the pasta is hot when adding the egg mixture, so that the heat of the pasta cooks the raw eggs in the sauce.
2. Bring a large pot of salted water to a boil, add the pasta and cook until tender yet firm (as they say in Italian "al dente.")
3. Drain the pasta well, reserving 1 cup of the starchy cooking water to use in the sauce if you wish.
4. Meanwhile, heat the olive oil in a deep skillet over medium flame. Add the pancetta and saute for about 3 minutes, until the bacon is crisp and the fat is rendered.
5. Toss the garlic into the fat and saute for less than 1 minute to soften.
6. Add the hot, drained spaghetti to the pan and toss for 2 minutes to coat the strands in the bacon fat.
7. Beat the eggs and Parmesan together in a mixing bowl, stirring well to prevent lumps.
8. Remove the pan from the heat and pour the egg/cheese mixture into the pasta, whisking quickly until the eggs thicken, but do not scramble (this is done off the heat to ensure this does not happen.)
9. Thin out the sauce with a bit of the reserved pasta water, until it reaches desired consistency.
10. Season the carbonara with several turns of freshly ground black pepper and taste for salt. Mound the spaghetti carbonara into warm serving bowls and garnish with chopped parsley. Pass more cheese around the table.

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Pre Preparation (Must be completed prior to class starting)

- Water hot for pasta
- All ingredients measured
- Garlic chopped
- Pancetta, bacon, or prosciutto cut
- If preparing fresh pasta, pasta dough made. Rolled, and cut into spaghetti

Equipment needed:

- Cutting board
- Knife
- Sauce pan for pasta
- Saute pan for carbonara
- Serving bowl
- Spatula or tongs

If making fresh pasta:

- Pasta roller and cutter or rolling pin and cutter
- Bowl
- spatula