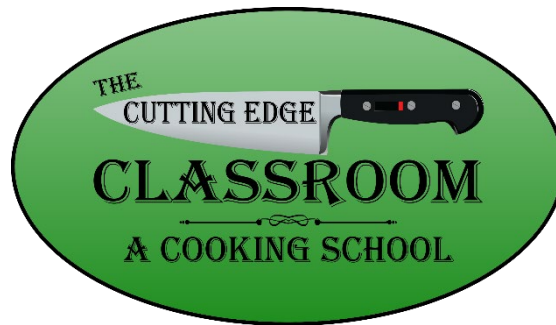


Class Date and Time: December 1st, 2021. 4PM ET
Contact Person/Company: Chelsea Caplan (Bitly)
Contact Phone Number: 908-655-7261
Contact Email: ckaplan@bit.ly



Re-Inventing Virtual Cooking Classes At The Cutting Edge Classroom Cooking School

The Menu Chicago Style Pizza

Email: jalunnijr@gmail.com
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Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- ✓ 1 lb sausage of choice
- ✓ ½ lb sliced pepperoni

Produce

- ✓ 1 bag spinach
- ✓ ½ lb mushrooms
- ✓ 1 onion
- ✓ 1 green pepper
- ✓ 2 clove garlic

Dairy

- ✓ ¼ cup butter
- ✓ 2 cups mozzarella cheese shredded
- ✓ ¼ cup parmesan cheese grated

Pantry Items

- ✓ ½ tsp oregano
- ✓ 1 tsp crushed red pepper flakes
- ✓ 15 oz crush tomatoes

Dry/Canned Goods

- ✓ 1 ¾ cup flour
- ✓ ¼ cup corn meal
- ✓ Salt
- ✓ Pepper
- ✓ Sugar
- ✓ 1 ¼ tsp active dry yeast

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Equipment Needed

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

Cutlery

- ✓ Knife
- ✓ Cutting board

Hand Tools/Gadgets

Cookware

- ✓ Sauce pan
- ✓ Stirrer

Appliances

- ✓ Oven
- ✓ Stove

Bakeware

- ✓ 9 inch by 2 inch high round pan

Other

- ✓ Measuring utensils

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Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along
- It is helpful to organize the ingredients by recipe on rimmed baking sheets if possible
- Please pre-measure ingredients
- We encourage you to prep all your ingredients and cut all vegetables, fruits, and proteins before class as it will allow you to have more time to listen and watch the instructor
- **If following along with Chef, please have dough pre-made!**

Notes:

- At the end of this class you will have: One 9 inch Pizza

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