

Phood

scratch - made - experiences

To schedule or for further information please contact:
scratch.phood@gmail.com

Cooking Classes at The Cork

\$XXX 4 guests maximum

BYOB

Charcuterie Included

Curriculum

1. Fresh Pasta Dough from Scratch
2. Ingredient Preparation
3. Make Classic Roman Pasta (below)

The Four Pastas of Rome (choose one)

Carbonara - THE Pasta

Pecorino romano, parmigiano reggiano, eggs, guanciale, black pepper

Cacio e Pepe - Simplicity at its Finest

Pecorino romano, parmigiano reggiano, black pepper

Gricia - Sleeper Gem

Pecorino romano, parmigiano reggiano, guanciale, black pepper

Amatriciana - Chef's Favorite

San marzano tomatoes, guanciale, parmigiano reggiano, black pepper