

About Sara Cagle's virtual cooking classes

Ciao! Thank you so much for your interest in my virtual cooking classes. I learned everything I know about Italian food at culinary school in Florence, Italy, and by working in the fresh pasta section at Eataly in Los Angeles. I'm very excited to delight in the wonderful world of Italian cuisine with you.

Rundown: We'll make fresh pasta for the main course along with a vegetable-based antipasto or side dish. The week before we meet, I'll send you an email that includes the Zoom link, a shopping list, the recipes, and, if we're making fresh pasta, a step-by-step dough video. Class generally runs about 1.5 hours.

Rate: \$175 flat rate for groups of 9 or fewer / \$20 per person for groups of 10 or more
Payable via Venmo, Zelle, or PayPal

Menu: I'm happy to create a custom menu based on your group's dietary needs and special interests — just let me know what you're thinking! Otherwise, feel free to choose from this list.

June 2021 pasta options

Orecchiette con zucchini, pancetta, e parmigiano

Ear-shaped pasta with zucchini, pancetta, and parmesan (just as delicious without pancetta for vegetarians)

Orecchiette con peperoni, pomodori, e peperoncino

Ear-shaped pasta with roasted red bell pepper and tomato sauce

Pici alla Gricia / Cacio e pepe

Thick handmade spaghetti with guanciale and pecorino (or cacio e pepe for vegetarians)

Capunti con ricotta, basilico, limone, e pinoli croccanti

Handmade pasta (resembling pea pods) with lemony basil-ricotta sauce and crispy pine nuts

June 2021 side options

Pan-fried zucchini with agrodolce-style vinaigrette, mint, and sliced almonds

(Can be made with asparagus if you decide on the zucchini pasta)

Sautéed swiss chard (or your favorite greens) with shallot oil, lemon, and crispy shallots and capers

Breadless Panzanella salad with tomatoes, cucumbers, and red onion in an anchovy-caper vinaigrette