



A Late Summer Tuscan Dinner - Equipment and Ingredients Lists

Ingredients List

8 cloves of garlic
 Small container of good salt
 1 large bunch fresh basil leaves (about 4 cups loose leaves)
 3 tablespoons pine nuts
 1.5 cups finely grated Parmigiano-Reggiano cheese
 1 cup good quality extra-virgin olive oil
 4 ounces chopped pancetta or thick sliced bacon
 1.5 pounds fresh or frozen petite peas
 Fresh ground pepper
 4 tablespoons finely chopped Italian Parsley
 ½ cup dry white wine
 1.5 pounds good quality spinach, stalks removed, rinse, dry
 1 medium egg
 5 tablespoons 00 or all-purpose flour
 12 ounces good quality Ricotta (sheep or cow) cheese, well drained. Not skim or low fat!
 Grated nutmeg
 ¼ cup whole milk
 .25 ounces unflavored powdered gelatin. Note: a non-gelatin panna cotta recipe will be available
 2 cups heavy cream
 1/2 cup granulated sugar
 2 cups blackberries
 1 lemon
 1 tablespoon cornstarch
 3 tablespoons panko bread crumbs

Equipment List

Mortar and pestle or food processor/blender	Medium bowl
Measuring spoons	Parchment paper
Measuring cups	2 soup spoons
Tasting spoons (6 or 7 kitchen spoons)	Rimmed baking sheet
Cutting board	4 quart pot
Kitchen knife	Plastic wrap
Sauce pan	Small bowl
2 sauté or frying pans with lids	4 ramekins, cups or glasses for Panna Cotta
Colander	Kitchen towels

Recipes

All recipes will be forwarded along with a wine pairing suggestion a few days ahead of the class date. We will be asking you to prepare the simple Panna Cotta recipe a day or two ahead of the class. During the class we will make the blackberry sauce that will accompany this desert.