**A Perfect Thyme Gourmet Caterers presents…**

**Homemade Pasta-Making Classes**

**2024 Cooking Season**

**Sharon L. Laramie, Executive Chef**

**If you have never eaten or made fresh pasta, now is the time to try!**

**Two classes offered:**

**Homemade fettuccine pasta**: Learn how to prepare fresh fettuccine pasta completely from scratch using both old-world methods by hand as well as new-world methods using Kitchenaid and assorted attachments. Learn how to infuse pasta with aromatic herbs as well as the proper way to boil, to drain and to store both cooked and uncooked pasta. We will prepare sauce from fresh tomatoes and learn to make homemade Caesar dressing using a few, whole ingredients.

OR

**Homemade Ravioli**: Learn how to prepare fresh Ravioli completely from scratch using both old-world methods by hand as well as new-world methods using Kitchenaid and assorted attachments. Learn how to infuse pasta with aromatic herbs as well as the proper way to boil, to drain and to store both cooked and uncooked ravioli. We will prepare a sauce that best accompanies your choice of fillings. Learn to make homemade Caesar dressing using a few, whole ingredients.

*Your choice of fillings*:

* Ricotta with fresh tomato marinara sauce
* Wild mushroom and fresh sage with white wine-white truffle oil sauce
* Shrimp in lemon-infused alfredo
* Butternut squash with brown butter sauce

**What to expect:**

* You will be standing, cooking and working for most of the class
* Please wear comfortable, closed-toe shoes and have long hair tied back
* Class runs for approximately 2.5 hours and includes the meal and wine.

**Price per person: $100.00** Each class includes hands-on work, preparation of fresh pasta or ravioli as well as sauce of choice, homemade Caesar salad and red wine. Receive an embroidered apron with your name as well as recipes for what you have prepared.

**Add Ons:**

Want to learn to make your own old-world authentic ricotta cheese? **Price per person: $25.00** and adds an additional 45 minutes to each class. Worth it!