

### **Class One: All About Pasta - January 24**

**Antipasto:** Stuffed Mushrooms

**Pasta:** Making Fresh Pasta

3 Sauces: Pomodoro e Basilico, Marinara, Puttanesca

**Dessert:** Zabaglione with Fresh Berries

**Class One:** In this class, you learn about making a quick, but delicious antipasto, making and hand cutting fresh pasta, techniques for 3 related classic Italian sauces and whipping Zabaglione.

### **Class Two: All About Pizza - February 7**

**Insalata:** Caesar Salad

**Pizza:** Pizza Bianca Classica

Pizza w/ Truffle Oil, Arugula, Prosciutto,

Classic Pizza Margherita

**Dessert:** Italian Cheesecake

**Class Two:** In this class, you will learn how to make the classic Caesar Salad, how to make the definitive pizza dough, how to throw pizzas, how to compose pizzas with traditional Italian ingredients and how to make a Italian Ricotta Cheese-based Cheesecake.

### **Class Three: Laudisio Favorites - February 21**

**Antipasto:** Mozzarella Caprese—Homemade & Hand-Pulled

**Seafood:** Pesce Francese, Sauteed Bitter Greens,

**Dessert:** Raimondo's Keylime Pie

**Class Three:** In this class, you will learn to create some of the all time Laudisio Classics. You will learn how to make and pull fresh mozzarella from curds, how to make the batter and prepare our famous Pesce Francese, and how to make Raimondo's (Antonio's brother) original Keylime Pie.

### **Class Four: A Visit to Spain - March 7**

**Antipasto:** Spanish Appetizers alla Plancha

**Entrée:** Paella Valencia

**Dessert:** Flan

**Class Four:** In this class, you will learn from Antonio's years in Spain and learn the joys of the Spanish Tappas Table, how to select ingredients for and create the world's most famous Paella, and how to make the Classic Flan.

**Class Five: All About Chicken - March 21**

**Antipasto:** Grilled Vegetables, Balsamic Vinaigrette

**Entrée:** Chicken Marsala, Roasted Potatoes, Arugula Insalata

Boning Chicken, Making Chicken Stock

**Dessert:** Chocolate Mousse, Berry Sauce

**Class Five:** In this class, you will how to grill and compose a staple of the Italian Table—Verdure Misti, how to completely bone a chicken, how to make a rich chicken stock, how to make a true-to-tradition Chicken Marsala, how to prepare golden garlic-roasted potatoes, how to make a simply wonderful Arugula Salad and how to whip up a creamy chocolate mousse.