

NAILED IT! CHE PASTA!



WHAT?

Pick ONE recipe of the menu that you would like to prepare during our cooking night. Click on the links, check out the ingredients and gather everything you need before the cooking event. You are welcome to add your own twist or “Secret ingredient” that you can share in the end with the whole group. Click on the link of the recipe for more info and don’t forget to sign up on the next page.

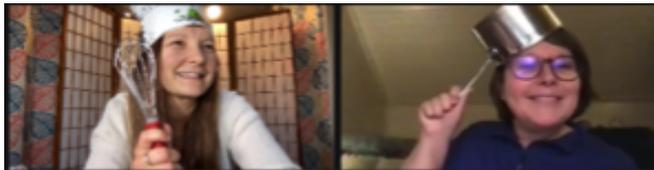
WHEN?

April 23, Friday, 5:00 PM - 6:30 PM (AZ time)

WHERE?

Location: VIRTUALLY ON ZOOM. Join Zoom Meeting: <https://arizona.zoom.us/j/83979146341>

Questions? Do not hesitate to contact us!



Borbi: bgaspar@email.arizona.edu Giulia: giulianegretto@email.arizona.edu

EVENT DESCRIPTION:

On the day of the cooking night you will be placed in groups with those who want to prepare the same dish as you. You will cook together, you will read the Italian recipe and follow each step. In the end you will share your own “version” of the recipe or a strictly followed version of the recipe if you prefer not to add your own twist.

MENU ITEMS TO CHOOSE FROM: No oven needed, but you will need a stovetop burner or a hot plate

[Ricetta 1](#). Orecchiette alle cime di rapa (*broccoli rabe*). Origine: Puglia

[Ricetta 2](#). Bucatini cacio e pepe. Origine: Roma

[Ricetta 3](#). Spaghetti alla carbonara. Origine: Roma (*tip*: usa il bacon se non hai il guanciale!)

[Ricetta 4](#). Pasta al pesto. Origine: Liguria. Guarda il video per fare il pesto alla genovese!

[Ricetta 5](#). Pasta con barbabietola e pecorino.

[Ricetta 6](#). Gnocchi! Learn how to make gnocchi from scratch.

SIGN UP REQUIRED. SIGN UP HERE:

https://docs.google.com/document/d/1z3MupR9yo6oc4ly9xok7LIYwxj4j7PaelUE_z6mQilk/edit