

TAGLIATELLE WITH PROSCIUTTO DI PARMA, BIRRA MORETTI, ZUCCHINI FLOWERS, MASCARPONE & AGED BALSAMIC

PANTRY ITEMS

- 300g 'Chef Luca Ciano' fresh Tagliatelle (or 400g dry pasta of your choice)
- ½ bottle Birra Moretti (beer)
- 25ml extra virgin olive oil
- 40ml aged balsamic vinegar, good quality
- Salt
- Pepper



FRESH PRODUCE

- 80g Prosciutto di Parma (thinly sliced)
- 1/2 bunch spring onion
- 1 punnet zucchini flowers
- 120g mascarpone cheese
- 50g Parmigiano Reggiano



MISE EN PLACE

- X1 Large saucepan (to boil the pasta)
- X1 Large Frying Pan (to cook the pasta)
- X1 Tong
- X1 Ladle
- X1 Set of knives and Chopping Board

Please **measure and lay out** all your ingredients ahead of the class starting.

All chopping and cooking will be done during the class with chef Luca Ciano.

(serves 4)

