

COOKING CLASSES
With DZ Restaurants AND WEQX

**TRADITIONAL OVEN ROASTED TOMATO
BRUSCHETTA
&
SPRING RICOTTA GNOCCHI WITH SAGE
BROWN BUTTER SAUCE**

WITH EXECUTIVE CHEF FABRIZIO BAZZANI



Preparation Notes:

- Please gather all ingredients prior to class if you will be cooking along.
- Feel free to pre-measure ingredients, but it is not necessary.
- Preheat oven to 350 degrees Fahrenheit

Traditional Oven Roasted Tomato Bruschetta:

Ingredients included to make the recipe:

- House-made Italian Ciabatta Bread
- 2 Large Beefsteak Tomatoes
- 1 Garlic Clove
- 1 Tablespoon of Extra Virgin Olive Oil
- Kosher Salt
- Pepper
- Pinch of Basil
- 3 oz of Grana Padano

Kitchen tools you will need to make the recipe:

- Cutting Board
- Knife
- Medium Size Mixing Bowl
- Medium Size Pan
- Baking Sheet

Spring Ricotta Gnocchi:

Ingredients needed to make the recipe:

- 10.5 oz spinach
- 7oz flour
- 3 eggs
- 1 lb spinach
- 1 small onion minced
- 3 oz grated cheese
- Salt
- Pepper

Ingredients you will need to make the recipe that are not included:

- Salt
- Pepper

- Nutmeg
- Eggs

Kitchen tools you will need to make the recipe:

- Measuring Spoons
- Knife
- Fork
- Large Mixing Bowl
- Large Size Non-Stick Pan
- Rolling Pin

Sage Brown Butter Sauce:

Ingredients included to make the recipe:

- 1 Stick of Butter
- 1 Garlic Clove
- 5 Sage Leaves
- 3 oz Grated Grana Padano
- Kosher Salt
- Pepper
- 1 Small Shallot

Kitchen tools you will need to make the recipe:

- Medium Size Pot