



Pasta Basics

- **Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins.**
 - **All recipes used in class will be an attachment in your confirmation email. Please scroll past the equipment list for the recipes.**
 - **If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com.**
- All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.**

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 90 grams (3/4 cup), plus more for dusting work surface
Durum flour: 93 grams (3/4 cup) or an additional 90 grams (3/4 cup) Unbleached All-Purpose Flour
Eggs: 2 large
Grated parmesan cheese: for serving
Salt and freshly ground black pepper, to taste
Unsalted butter: 113 grams (1/2 cup)
Fresh herbs (we recommend 1 medium sprig rosemary; 3 to 4 sprigs thyme; or 1 to 2 sage leaves)
Chopped fresh parsley: 1 tablespoon (optional, for garnish)

EQUIPMENT

Scale (preferred) or measuring cup set
Measuring spoons
Liquid measuring cup
Mixing bowl: 1 medium (optional)
Fork
Bench knife (optional)
Bowl cover (plastic wrap, plate, etc.)
Small saucepan
Mixing spoon or spatula
Pasta machine (optional) or rolling pin and chef's knife



Large pot

Tongs, spider skimmer, or strainer