

BAKING SCHOOL

On-Demand

PASTA NIGHT

FRESH DINNER FOR FOUR IN JUST 2 HOURS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:
Norwich, VT | Skagit Valley, WA | Live Online | On-Demand

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 235-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

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Baking School On-Demand

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TOOLS CHECKLIST

FOR COOKIES:

- ☐ CHEF'S KNIFE
- ☐ CUTTING BOARD
- ☐ SCALE
- ☐ MIXING BOWLS
- ☐ FLEXIBLE BOWL SCRAPER
- ☐ MEASURING SPOONS
- ☐ WOODEN SPOON
- ☐ TABLESPOON COOKIE SCOOP
- ☐ PARCHMENT PAPER
- ☐ RIMMED BAKING SHEETS

FOR PAN SAUCE:

- ☐ CHEF'S KNIFE
- ☐ CUTTING BOARD
- ☐ LARGE OVEN-SAFE SAUTÉ PAN
- ☐ OVEN MITT OR GLOVE

FOR SALAD:

- ☐ CHEF'S KNIFE
- ☐ CUTTING BOARD
- ☐ LARGE BOWL
- ☐ WHISK
- ☐ MICROPLANE
- ☐ TONGS

FOR PASTA:

- ☐ SCALE
- ☐ MIXING BOWLS
- ☐ FORK
- ☐ FLEXIBLE BOWL SCRAPER
- ☐ CHEF'S KNIFE
- ☐ PASTA MACHINE
- ☐ TONGS
- ☐ CUP MEASURE
- ☐ 6- TO 8-QUART POT

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Sparkling Pistachio Cookies

YIELD: ABOUT 2 ½ DOZEN COOKIES

➤ **For the most vibrant green color, use Turkish pistachios in these cookies.**

INGREDIENTS

Dough

227g (16 tablespoons) unsalted butter, at room temperature
75g (⅔ cup) confectioners' sugar
1 ½ teaspoons King Arthur Pure Vanilla Extract
1 teaspoon almond emulsion or almond extract
¾ teaspoon table salt
120g (1 cup) raw, unsalted, shelled pistachios, very finely chopped
240g (2 cups) King Arthur Unbleached All-Purpose Flour or Gluten-Free Measure for Measure Flour

Topping

86g (6 tablespoons) coarse sparkling sugar
23g (3 tablespoons) raw, unsalted, shelled pistachios, very finely chopped

INSTRUCTIONS

1. Preheat the oven to 350°F with racks in the upper and lower third. Line two baking sheets with parchment or lightly grease.
2. **To make the dough:** In a large bowl or the bowl of a stand mixer fitted with the flat beater, mix together the butter, sugar, vanilla, almond flavoring, and salt until smooth, scraping the bowl as necessary to ensure all ingredients are well combined.
3. Add the pistachios and mix to combine, followed by the flour.
4. Use a spoon or a tablespoon cookie scoop to portion 1 ¼" balls of dough (about 24g each) and roll them into balls.
5. **To make the coating:** In a small bowl, combine the sparkling sugar and pistachios.
6. Roll the dough balls in the coating mixture to cover the entire surface, then arrange them on the prepared baking sheets, spacing them evenly apart (about 15 cookies per pan).
7. Bake the cookies for 20 to 25 minutes, rotating front to back and top to bottom halfway through baking, until they're puffed slightly and very lightly golden brown around the edges.
8. Remove the cookies from the oven and allow to cool completely on the pan.
9. **Storage information:** Store airtight at room temperature for several days; freeze for longer storage.

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Roasted Tomato and Sausage Pan Sauce

YIELD: ENOUGH SAUCE FOR 1 BATCH OF FRESH PASTA (4 TO 5 SERVINGS)

- **If your cherry tomatoes come on the vine, add the stems to the sauté pan to roast with the rest of the ingredients for extra flavor.**
- **Substitute an equal amount of plant-based sausage for the meat, if desired.**

INGREDIENTS

Pan sauce

13g (1 tablespoon) extra-virgin olive oil
454g (1 pound) Italian sausage, removed from casings and broken up
454g (1 pound) cherry tomatoes, whole
5 sprigs of thyme
5 to 6 thin slices (⅛"-thick wheels) of lemon (about 35g), seeds removed
1 large bulb of garlic, cut in half horizontally
*½ teaspoon red pepper flakes**
*½ teaspoon fennel seed**
*½ teaspoon table salt**

**Adjust to taste.*

Finishing

1 batch Fresh Pasta, cooked (page 8)
227g (1 cup) pasta water, reserved from cooking Fresh Pasta
fresh parsley, minced
25g (¼ cup) Parmesan cheese, grated

INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Place all the sauce ingredients in a large oven-safe sauté pan in the order listed, forming a single layer on the bottom of the pan.
3. Place the pan into the oven and allow the ingredients to roast for 45 minutes, stirring occasionally. The sauce is done when the sausage is cooked through and browned in spots, the tomatoes have softened, and the garlic is tender.
4. Remove the pan from the oven, then use a fork or tongs to remove the garlic skin, sprigs of thyme, and tomato vines (if using). Use a fork to mash the roasted garlic and lemon slices in the pan until they soften and begin to break down. Stir to incorporate all the ingredients.
5. Place the pan over medium heat and stir occasionally until the sauce begins to bubble, 1 to 2 minutes.
6. Add the pasta to the sauce, followed by the pasta water. Cook, stirring occasionally, until the sauce reduces, about 30 seconds to 1 minute.
7. To finish, sprinkle fresh parsley and Parmesan cheese generously over the pasta; toss to coat.
8. Portion the pasta into individual servings and garnish with additional parsley and Parmesan cheese, as desired. Serve hot.



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Fresh Pasta

YIELD: 4 TO 5 SERVINGS

- **To make the dough using a food processor, pulse to combine the flour and salt. Then add the eggs one at a time; process until the dough comes together then knead by hand for about 2 minutes until smooth.**
- **To freeze pasta for later use, place the baking sheet with nests of noodles into the freezer, then transfer to a zip-top bag and freeze for up to 1 month. To cook, place frozen nests directly into boiling water, adding an additional minute or so to the cook time.**

INGREDIENTS

290g (2 cups) King Arthur Pasta Flour Blend
or 280g (2 ⅓ cups) King Arthur Unbleached All-Purpose Flour
½ teaspoon table salt
3 large eggs
King Arthur Semolina Flour, for dusting

INSTRUCTIONS

1. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a medium bowl, whisk together the flour and salt.
2. **To make the dough:** Transfer the flour mixture to a clean work surface. Create a large well in the center, then crack the eggs directly into the well. Scramble them with your fingers or a fork. Draw flour evenly from all sides of the well into the center, mixing it into the eggs. Continue to draw flour until a soft, loose dough forms.
3. Switch to a flexible bowl scraper; use a cutting motion to further incorporate moisture from the eggs into the flour. The dough will seem dry at first but continue to fold and press it over on itself until it comes together, then knead on an unfloured surface until the dough is smooth and firm, 1 to 2 minutes.
4. Wrap the dough tightly with plastic or your favorite reusable wrap. Let it rest for at least 30 minutes at room temperature, or up to overnight in the refrigerator. (If the dough is refrigerated, it will need to come to room temperature for at least 30 minutes before moving on to the next step.)
5. **To shape the pasta:** Divide the dough into two pieces (about 220g each). Working with one piece at a time (keep the other piece covered), dust both sides of the dough with flour to prevent it from sticking. Roll the dough through a pasta machine once on the largest setting. Fold the dough in thirds like a letter (this helps it become a rectangular shape) before rolling it a second time on the largest setting. Adjust the pasta machine to the next increment (one step thinner) and pass the dough through, flouring as necessary. Continue adjusting the setting and rolling the dough through the machine until you've reached your desired thickness; for pappardelle, we like between setting six and eight on the Atlas 150 Pasta Machine.
6. Cut the sheets of pasta into roughly 12"-long pieces.
7. To cut pappardelle by hand, lightly coat the top of one pasta sheet with semolina flour, then loosely roll up both short ends toward the center so they meet in the middle. Cut into ½"-thick pieces and unroll. Alternatively, use the noodle cutter of a pasta machine: Dust both sides of one pasta sheet with flour, then pass it through the cutter set to your desired thickness.
8. Place the noodles onto a semolina-dusted baking sheet and toss to coat lightly.
9. Once the noodles are cut and coated with semolina flour, coil the pasta into loose mounds ("nests") and set them aside on a parchment-lined baking sheet, covered, until you're ready to boil them. Repeat with remaining pieces of dough.
10. **To cook the fresh pasta:** Bring 4 quarts of salted water to a boil. Drop the pasta into the boiling water, stir, then boil gently for 3 to 4 minutes.
11. Drain the noodles, reserving pasta water if needed, and serve immediately with your sauce of choice.

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Italian Chopped Salad

YIELD: 4 TO 5 SERVINGS

➤ **Replace the homemade vinaigrette with about ½ cup of your favorite store-bought vinaigrette, if desired.**

INGREDIENTS

Vinaigrette

1 small clove garlic, minced
50g (¼ cup) extra-virgin olive oil
43g (3 tablespoons) red wine vinegar
1 teaspoon honey or maple syrup
1 teaspoon dried oregano
½ teaspoon Dijon mustard
½ teaspoon black pepper
½ teaspoon table salt

Salad

¼ medium red onion (about 60g), thinly sliced
½ small radicchio, thinly sliced or 1 red or yellow bell pepper, julienned
55g (½ cup) pepperoncini, chopped
100g (½ cup) crumbled feta or provolone, thinly sliced
80g (½ cup) drained chickpeas or 50g (½ cup) julienned salami
1 medium head iceberg lettuce (about 650g), cut into ½" to ¾" strips
13g (2 tablespoons) Parmesan cheese, grated; for garnishing
1 teaspoon dried oregano, for garnishing

INSTRUCTIONS

1. **To make the vinaigrette:** In a large serving bowl, place the garlic and mash it with the tines of a fork.
2. Add the remaining vinaigrette ingredients, then whisk to combine.
3. **To prepare the salad:** Add the onion to the serving bowl on top of the vinaigrette, followed by the radicchio, pepperoncini, cheese, and chickpeas.
4. Place the lettuce on top of the other ingredients; do not toss. Cover and place the bowl in the refrigerator until ready to serve.
5. **To finish:** Toss the salad until evenly coated with the vinaigrette at the bottom of the bowl. Garnish with the Parmesan cheese and oregano before serving.



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