



Pasta Casalinga Dinner with Michela and the Girls
with Chef Bridget Charters

Cicatielli Handmade Pasta with Tomato Sugo
Pork Scallopini with Lemon
Lemony Green Beans
Tartufi di Cioccolato - Chocolate Truffles

Equipment:

- Cutting board
- Chef knife
- 2 qt Sauce pot
- Small sauce pot for chocolate
- 1 large soup pot for boiling water
- Skimmer
- Tongs
- 2-3 Baking sheets for holding food
- Various size mixing bowls
- Wooden spoon
- Rubber spatula

Ingredients:

- 1-2 cups semolina for dusting the pasta
- 4 cups fine durum semolina
- ½ white onion
- ½ cup extra virgin olive oil
- ½ pound green beans, stem end trimmed off
- 1 28 ounce can whole, San Marzano tomatoes (good brands are: Rega, Strianese, Luigi Vitelli)
- Pinch of dry oregano
- 1 large sprig basil
- 2 boneless pork cutlets
- All-purpose flour
- ½ pound unsalted butter
- 1/4 cup white wine
- 2 lemons
- 2 cups finely chopped bittersweet or semisweet chocolate (can use chocolate chips)
- 1 cup heavy cream
- 1 cup dark cocoa
- 1 teaspoon vanilla
- ½ cup chocolate sprinkles
- 1 cup sliced almonds

