



Pasta Classics Pasta Sauces

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Quick and easy and always great tasting pasta meals

Learn some great pasta sauces and condiments that take you no longer than 15 minutes. Cook pasta dishes and sauces as good as your favorite Italian pasta restaurant and learn many new cooking techniques. Learn how to pre-cook and store bulk sauces that save you time and money. Learn to apply sauces onto pasta without splitting as well as plating and experience many new favorites in these step- by- step cooking videos that also offer you many useful cooking tips.



Introduction

LESSON ONE- Applying Sauce Onto Pasta

Video Content

- Sage Butter
- Spaghetti Al Pesto (FREE PREVIEW)

Video Content with PDF recipes

- Spaghetti with tomatoes and pancetta
- Spaghetti carbonara
- Spaghetti marinara
- Pasta shells (Orecchiette) with broccoli, Savoy cabbage & macadamia nut stew
- Pasta with Mint and Pea Pesto

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LESSON TWO- Pasta Sauces

Video Content with PDF recipes

- Bolognese sauce
- Lamb and Mushroom Sugo
- Home made tomato sauce
- Vegetable Bolognese Sauce
- Smoked salmon and lemon basil with mascarpone
- Spicy garlic and anchovies with parsley
- Three-Cheese
- Chicken Alfredo with mushrooms and zucchini
- Creamy salmon and lemon penne (**FREE PREVIEW**)
- Puttanesca
- Salami Capsicum, Tomato and Olive Stew with Sage and Baked Ricotta
- Salsa verde
- Pesto
- Nut and Tuna Pesto
- Olive and Sun-Dried Tomato Pesto

“Dedicated to bringing the chef out in you” – Walter Trupp