



**COOKING CLASSES**  
AT SUR LA TABLE

**QUICK MEAL:  
LINGUINE WITH HAZELNUT-SAGE  
PESTO**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Produce

- 1 small butternut squash
- 2 garlic cloves
- 1 bunch parsley
- 1 bunch sage

## Dairy

- 4 large eggs
- 1 1/2 cups Parmigiano-Reggiano (grated)

## Pantry Items

- All-purpose flour
- Kosher salt
- Freshly ground black pepper
- Olive oil
- Sherry vinegar

## Dry/Canned Goods

- 1/2 cup semolina flour
- 3/4 cup toasted hazelnuts

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Cutting board

## Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Fork
- Bench scraper
- Silicone spatula
- Spider
- Tongs
- Metal spoon
- Vegetable peeler
- Ruler

## Cookware

- Large stockpot

## Appliances

- Pasta machine or stand mixer with pasta attachment
- Linguine attachment or sharp knife
- Food processor

## Bakeware

- 2 rimmed baking sheets

## Tabletop

- Pasta bowls

## Other

- Plastic wrap

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Homemade Pasta Dough**

1. Measure flour and salt and combine in a large mixing bowl.

### **Linguine with Butternut Squash and Hazelnut-Sage Pesto**

1. Clear a large work area for pasta making.
2. Have your pasta maker or stand mixer with a pasta attachment ready to use.
3. Sprinkle a baking sheet with semolina flour.
4. Preheat oven to 425°F.
5. Wash and dry produce.
6. Fill a stockpot with water, bring to a simmer and cover.

## HOMEMADE PASTA DOUGH

**Yield:** 4 servings

Fresh pasta dough is so easy to make, you'll wonder why you never did it before.

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*2 1/2 cups (12 1/2 ounces) unbleached all-purpose flour, plus more for dusting*

*1 teaspoon fine kosher salt*

*4 large eggs*

*1 tablespoon extra-virgin olive oil*

*Semolina flour, for dusting pasta and surfaces*

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1. **To make the dough:** To a large mixing bowl, add the flour and salt and whisk to combine. Make a "well" in the center of the flour mixture and add the eggs and oil. Using a fork, blend the eggs into the flour mixture, stirring the flour in from the sides of the well and working outwards. When the pasta dough is thoroughly mixed, turn it out on a lightly floured work surface. Knead the dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed; about 5 minutes. Shape the dough into a ball and flatten it into a disk. Cover with plastic wrap and allow to rest for at least 20 minutes or up to an hour at room temperature.

2. **To roll out and cut the dough:** Secure a pasta machine to the edge of a long countertop. Using a bench scraper, cut the dough into 2 pieces. Keep the extra dough covered in plastic wrap while working with one piece. With a rolling pin or your hand, roll or flatten the piece of dough into a rough rectangle that will fit inside the widest setting of the pasta machine. Roll the dough through the machine, catching it with one hand as you roll with the other. Take the dough and trifold it like a letter. Turn the dough so one open end faces the machine and roll it through on the widest setting again. Fold, turn and roll once more on the widest setting.

3. Continue rolling the pasta through the machine without folding, adjusting the rollers to a smaller setting each time. Roll out each sheet to the second to the last thinnest setting. If the pasta sheet becomes too large to handle, use a bench scraper to cut it into more manageable lengths and continue rolling.

4. **To cut pasta with linguine attachment:** Using pasta attachment, cut pasta sheets into linguine. Toss pasta with semolina flour, cover with a clean kitchen towel and set aside. Fresh pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to 24 hours before use.

5. **To cut linguine with a knife:** Cut each sheet into 10" pieces. One at a time, liberally flour 10" sheet and loosely roll it into a cylinder. Using a sharp knife, cut roll into 1/8" ribbons. Unwrap ribbons, toss them with semolina flour and form into piles on baking sheets dusted with semolina. The pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to 24 hours before use.

## LINGUINE WITH BUTTERNUT SQUASH AND HAZELNUT-SAGE PESTO

**Yield:** 4 servings

This autumn-inspired pesto can also be used to stuff chicken breasts or a pork loin. Any leftover pesto will keep in the refrigerator for up to 1 week. Pour a thin layer of olive oil over the pesto and cover the surface with plastic wrap to prevent discoloration.

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*1 recipe Homemade Pasta Dough (recipe included), rolled and cut into linguine*  
*1 small butternut squash, peeled, seeded, and cut into 1/2" dice (about 3 cups)*  
*2 tablespoons olive oil, plus more as needed*  
*Kosher salt and freshly ground black pepper*  
*2 garlic cloves*  
*3/4 cup hazelnuts, toasted or raw*  
*1 cup flat-leaf parsley leaves, roughly chopped*  
*1/2 cup sage leaves, roughly chopped*  
*1/2 cup extra-virgin olive oil*  
*1 cup Parmigiano-Reggiano, grated, plus more for serving*  
*2 tablespoons sherry vinegar, plus more as needed*

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Preheat oven to 425°F and position rack in middle of oven.

- 1. To roast squash:** To a large bowl, add cubed squash with olive oil, salt, and freshly ground pepper and toss to coat. To a rimmed baking sheet, add squash and transfer to preheated oven. Roast squash until golden brown and tender, about 25 minutes. Remove from oven, tent loosely with foil to keep warm and set aside.
- 2. To prepare pesto:** To the bowl of a food processor fitted with a metal blade, add garlic, hazelnuts, parsley and sage. Pulse until mixture is evenly minced, scraping down the sides of the bowl as needed, about 1 minute. Add olive oil in a steady stream and process to combine. Transfer mixture to a large bowl and fold in cheese and vinegar. Taste and adjust seasoning with salt, pepper, and vinegar.
- 3. To cook pasta:** To a large pot of water, set over high heat, bring to a boil. Generously season water with salt. Add pasta and stir immediately to prevent sticking, cook until al dente, 2 to 3 minutes.
4. Using tongs or a spider, transfer hot pasta into bowl with pesto. Add 1/3 cup of pasta water and stir pasta to coat thoroughly. Add additional pasta water as needed to adjust consistency. Add roasted squash to pasta, gently toss to thoroughly coat. Taste and season with salt and pepper.
- 5. To serve:** Using tongs, divide pasta between warmed pasta bowls and garnish with freshly ground pepper and grated Parmigiano-Reggiano.

***Recipe variations:***

- Substitute hazelnuts with other types of nuts such as pine nuts, pistachios, or walnuts.
- Substitute butternut squash with acorn squash or unpeeled delicata squash.