BLUE SPRUCE BAKERY

PASTA CLASS

Hooray! Someone in your life loves you a lot. You get to learn how to make pasta with Blue Spruce Bakery.

In this class you will learn:

- How to make pasta dough by hand
- How to make pasta sauce from scratch
- How to make the following pasta shapes:
    - Fettucine / Pappardelle
    - Cavatelli
    - Orchiette
    - Ravioili
    - Tortellini

You will go home with:

- A dough recipe and sauce recipe
- A quart of your own sauce
- A Dough Scraper
- A Pasta Board

What you need to do now:

You need to reserve your spot! We have four classes and we need to know which one you'd like to attend. If these dates do not work, please let us know and we can keep you informed about future dates.

Class Dates

- Thursday January 7 @ 6 pm
- Thursday January 14 @ 6 pm
- Thursday January 28 @ 6 pm
- Thursday February 25 @ 6 pm

Contact us to reserve a spot: