

Fettuccine with Tomato Sauce

Ingredients for two (2) people

- 1 cup / 200 gr of "00" grade Flour, or all-purpose flour
- 2 Eggs -- Better if organic!
- a fourth of an Onion
- 1 piece of Celery
- 1 Carrot
- 1 can of Passata or canned peeled tomatoes (ideally made from San Marzano tomatoes or by any Italian brand)
- Extra-virgin olive oil
- Salt

Utensils:

- Large wood cutting board (even a table!) -- countertop is fine if that's all you have
- Wood Rolling pin, or something cylindric
- a ravioli cutter, or a pizza cutter
- Fork
- 1 big pot
- 1 medium pot
- strainer
- wooden spoon

Prep before the class: cut half a carrot, half a stalk of celery, and a slice of an onion in small pieces.

Last, but definitely not least -- bring an empty stomach and listen to our playlist ;)

--> <https://open.spotify.com/playlist/6Z0sbuH0P48Ju590q3orOd?si=fdCxy5ySRWWIU4XYf68eBw!>