



Summer Italian Dinner

9.10.21

5 – 6 pm EST

- Menu Serves 4 -

Blackberry and Burrata Crostini

Roasted Cherry Tomato and Feta Pasta

Summer Cocktail - Lemon Thyme Collins

To access the class video please copy and paste the following link into your browser:

[www.cookingthymewithstacie.com/video-class-purchase/sumitl91021](http://www.cookingthymewithstacie.com/video-class-purchase/sumitl91021)

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## Shopping List

### Bread/Bakery

- 4 ciabatta rolls

### Dairy/Freezer

- 1 ball burrata cheese (I usually get this at Trader Joe's)
- 1 ¼ cups feta cheese, please buy the block NOT crumbles

### Pantry

- ¼ cup blackberry preserves
- 1/3 cup olive oil
- 1 TB balsamic vinegar
- ½ cup Kalamata olives
- ¼ cup pine nuts (I buy these from Trader Joe's for the best price)
- 3/4-pound linguine (Want to kick it up a notch? Buy spinach pasta)

### Produce

- 1-pint fresh blackberries
- Handful arugula or watercress for garnish
- 2 ½ pounds cherry tomatoes
- 5 cloves of garlic
- 2 lemons
- Sprigs of fresh thyme

### Spices

- Kosher salt
- Black pepper
- ¼ TSP crushed red pepper

### Specialty

- 1.5 ounces limoncello
- 3 ounces gin
- 3 ounces club soda

*Suggestion – if you want to try the cocktail, purchase the small “Airplane Size” bottles*

**\*\*NOTE\*\* - Ingredients listed are to make 1 cocktail, please adjust if making more than 1! The rest of the ingredients are for the recipes listed below that each serve 4.**

## Equipment

### Baking

- 9” x 13” baking dish

### Electric

- Toaster oven

### Pots/Pan

- Large Dutch oven for boiling pasta

### Utensils

- Chef’s knife
- Colander
- Cutting board
- Measuring spoons and cups
- Spatula

### Cocktail Supplies:

- Cocktail shaker
- Muddler (or large wooden spoon)

## Mis en Place

### The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

Measuring things in advance is optional, but I find if I measure things in advance I am less likely to get lost... such as “did I put in the baking powder?”

## Blackberry and Burrata Crostini

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Serves 4 generously

4 ciabatta rolls

1-pint fresh blackberries

1 ball burrata cheese

¼ cup blackberry preserves

Greens such as arugula or watercress for garnish

Cut the ciabatta rolls in half. Toast them lightly in a toaster oven. Remove and cut each half into four small pieces. Smear blackberry preserves on each piece. Top with a tablespoon of the burrata cheese. Garnish with a blackberry and greens.

## Roasted Cherry Tomato Sauce with Linguine

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Serves 4

2 ½ pounds cherry tomatoes, halved  
1/3 cup olive oil  
5 cloves of garlic minced  
1 TB balsamic vinegar  
¼ tsp crushed red pepper  
½ cup Kalamata olives, sliced  
1 ¼ cups feta cheese, crumbled  
¼ cup pine nuts, toasted  
¾ pound linguine

Preheat oven to 375° F. Mix the tomato halves, olive oil, garlic, vinegar, and crushed red pepper in a 9" x 13" baking dish. Season with salt and pepper. Bake for 45 minutes. (You can make this 2 hours ahead and let it stand at room temperature.)

Cook the pasta, drain and return to the warm pot. Add the tomato mixture to the warm pasta and cook for 3 minutes over medium-low heat. Then stir in the feta and olives about 2 minutes until melted and creamy. Garnish with toasted pine nuts.

## Lemon Thyme Collins

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Makes 1 cocktail

1.5 ounces limoncello  
3 ounces gin  
1 TB fresh lemon juice  
2 sprigs of fresh thyme, plus one for garnish  
3 ounces club soda  
Lemon slice

In a cocktail shaker, muddle the lemon juice and thyme. Pour in the gin and limoncello. Add ice. Shake the contents 30 seconds. Strain into a glass with ice, top with club soda. Garnish with additional thyme and a lemon slice.

