



Cooking with Chef Giuseppina & family!

RECIPe: Garganelli all'arrabiata

Groceries	Equipment & Pantry List
☐ 400gr (about 2¾ cup) canned tomatoes or tomato sauce ☐ 1 clove of garlic ☐ 1 Fresh or dried chili pepper ☐ Olive oil ☐ Parsley ☐ Pecorino romano cheese, grated ☐ 2 eggs ☐ 250gr (about 1¾ cup) “00” type flour Suggested: Antimo Caputo Chef's Flour 2.2 LB - Italian Double Zero 00 can be found on Amazon.com Feel free to e-mail us with any questions at information@tuscanytours.com.	☐ board for kneading ☐ thin wooden ladle ☐ pot ☐ saucepan ☐ Pasta machine or rolling pin ☐ pasta cutter wheel or sharp knife ☐ rigagnocchi (you cannot replace with anything similar) TIP: Search Amazon for “rigagnocchi” – it’s a small board used to make pasta (about \$10-15). 