

ROME PIZZA & PASTA SCHOOL

# Cooking Class Memorandum

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NICE TO MEET YOU!

# Hi! Thank you for choosing us :)

Giuseppe's Rome Pizza and Pasta School is renowned for its engaging and authentic Italian cooking experiences. Led by Chef Giuseppe and his dedicated team, the school offers a variety of classes focused on traditional Italian cuisine, including pizza and pasta making. The team is known for its passion and expertise, providing a hands-on and enjoyable learning environment.

Classes available for booking include both shared and private sessions. Participants can learn to make pizza, pasta, tiramisu, and even sample limoncello. These classes are designed to cater to all skill levels and are perfect for groups, families, or individuals looking to immerse themselves in Italian culinary traditions

Shared classes

Private classes

incentives

Events

Team Building

Destination Wedding

For more details or to book a class, visit  
<https://www.romepizzaschool.com>

*Giuseppe  
Main Chef*



## CHAPTER ONE

# Pasta Making

## Pasta Making

### Ingredients:

- 1 part natural wheat flour (any kind)
- 1/2 part liquid (water or eggs)

Note: Water-based pasta can be dried in the oven with just the light on and the oven off for 12-15 hours. It can be stored in a plastic bag for up to 3 months.

### Colored Pasta:

- Use 6g of dried vegetable powder per 100g of flour:
  - Green: Basil
  - Red: Tomato
  - Blue: Spirulina algae
  - Intense yellow: Turmeric

### Cooking:

- Fresh pasta: Boil for 2-4 minutes.
- Dried pasta: Boil for an additional 4 minutes.

### Serving:

- Mix pasta with the sauce in a pan over very low heat.
- Stir with a wooden spoon for 30 seconds to 1 minute to blend flavors.



## CHAPTER TWO

# Pizza Making

### Ingredients:

- 1 kg natural pizza flour (13-14% protein; types 0, 00, or 1)
- 600-700g cold water
- 2g yeast (dried or compressed)
- 30g salt (add at the end)

### Mixing:

- If using a mixer, use cold water from the fridge.
- Keep dough away from the mixer after mixing.
- Mix at a slow speed for 10-15 minutes.



### Procedure:

1. Let the dough rest covered at room temperature for 2-5 hours.
2. Ferment the dough in a transparent container in the fridge for 24 hours, until doubled in size.
3. Portion into 250g balls and let rise until doubled in size (in a container or covered with a damp towel).

### Cooking:

#### **\*\*House Oven:\*\***

- Preheat oven to 250°C.
- Cook 1 pizza with 120g of seasoned tomato sauce for 13 minutes.
- Add 20g more tomato sauce and other toppings (pre-dried and sliced mozzarella).
- Cook for an additional 2 minutes at 160°C.

**\*\*Note:\*\*** You can also pre-cook the pizza bases with tomato sauce and then cook them with toppings for 3 minutes on different levels of the oven. Frozen bases need to thaw for 10 minutes at room temperature, then cook at 250°C for 3 minutes with toppings.

#### **\*\*Pizza Oven (400-500°C):\*\***

- Use 60-70g tomato sauce.
- Add up to 100g of mozzarella cheese and other toppings.

## CHAPTER THREE

# Pesto & Cacio e Pepe

## Pesto alla Genovese Making

### Ingredients:

- 50g fresh basil leaves
- 2 cloves garlic
- 30g pine nuts
- 60g grated Parmesan cheese
- 40g grated Pecorino cheese
- 100ml extra-virgin olive oil
- Salt to taste

### Procedure:

#### 1. Blend the Ingredients:\*\*

- In a mortar, crush the garlic with a pinch of salt.
- Add the basil leaves and pine nuts, and crush until smooth.
- Mix in the cheeses.
- Slowly add the olive oil while mixing to create a creamy consistency.

#### 2. Serving:

- Mix the pesto with freshly cooked pasta, adding a bit of pasta water to help emulsify.



## Cacio e Pepe Making

### Ingredients:

- 200g spaghetti or tonnarelli
- 100g Pecorino Romano cheese, finely grated
- Freshly ground black pepper
- Salt

### Procedure:

#### 1. Cook the Pasta:

- Boil the pasta in salted water until al dente.
- Reserve about a cup of pasta cooking water.

#### 2. Prepare the Sauce:

- In a large pan, toast the black pepper over medium heat until fragrant.
- Add a ladle of pasta cooking water to the pan and let it simmer.

#### 3. Combine:

- Add the cooked pasta to the pan and toss to coat.
- Remove from heat and add the grated Pecorino Romano, stirring quickly to create a creamy sauce. Add more pasta water if needed to achieve the desired consistency.

### Serving:

- Serve immediately, ensuring the pasta is well coated with the creamy, peppery sauce.



## CHAPTER FOUR

# Tiramisù Making

## Tiramisu Making

## Ingredients:

- 4 egg yolks
- 100g sugar
- 500g mascarpone cheese
- 200ml strong coffee (cooled)
- 200g ladyfingers
- Unsweetened cocoa powder (for dusting)

## Procedure:

## 1. Prepare the Cream:

- Whisk the egg yolks and sugar together until pale and creamy.
- Add the mascarpone cheese and mix until smooth.

## 2. Assemble the Tiramisu:

- Dip the ladyfingers quickly into the coffee and layer them in a rectangular dish.
- Spread half of the mascarpone mixture over the ladyfingers.
- Add another layer of coffee-dipped ladyfingers.
- Spread the remaining mascarpone mixture on top.

## 3. Finishing Touches:

- Dust the top generously with unsweetened cocoa powder.
- Refrigerate for at least 4 hours before serving to allow the flavors to meld.



## CHAPTER FIVE

# Limoncello Making

## Limoncello Making

### Ingredients:

- 10 organic lemons
- 1 liter of pure alcohol (95%)
- 1 liter of water
- 700g sugar

### Procedure:

#### 1. Prepare the Lemon Infusion:

- Wash the lemons thoroughly and peel them, avoiding the white pith.
- Place the lemon peels in a large glass jar and add the alcohol.
- Seal the jar and let it sit in a cool, dark place for 7-10 days, shaking it gently once a day.

#### 2. Prepare the Syrup:

- After the infusion period, combine the water and sugar in a pot.
- Heat the mixture, stirring occasionally, until the sugar has completely dissolved.
- Let the syrup cool to room temperature.

#### 3. Combine and Bottle:

- Strain the lemon peels from the alcohol and discard them.
- Mix the infused alcohol with the cooled syrup.
- Bottle the limoncello and seal tightly.

#### 4. Final Steps:

- Let the limoncello rest for at least 10 days before consuming to allow the flavors to meld.
- Serve chilled





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