

Pasta Making class

*Spring 2018
Session*

March 3rd-March 17th
Saturday

1:00pm-3:00pm

Hy-Vee
Club Room

Cost – \$75



Roll up your sleeves, put on your apron and get ready for this fun, hands-on learning experience. Learn the basic formulas for making pasta dough and how to add flavor to pastas.

Under the guidance of Chef, Rudy Galindo, you will create ways to infuse and prepare pasta doughs. The series starts with basic Italian cuisine to modern approaches of pastas. Rudy has been cooking since he was 16 years old. He is a graduate of the Cooking Hospitality Institute of Chicago. He has experience cooking in many different types of establishments from high-end French and Italian restaurants to catering and cafeterias to private homes.

For more information and to register,
please contact Melissa Gallagher:
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