150 2 MEN 3 HOURS 1 TRUCK 150 (2 Men and truck 50hr(LICENSED INSURED))



Location Georgia https://www.genclassifieds.com/x-382953-z



MKB Computer Repair Microsoft Windows Computer Instruction





HOURS



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-Secure your computer physically by installing software to locate it on an online map if it is lost or stolen

CompTIA A+ Certified IT Technician San Francisco Bay Area On-site or Remote Service \$35 Hour

Michael 4991169105"

Alameda, Alamo, Atherton, Bay Area, Belmont, Berkeley, Brisbane, Burlingame, Castro Valley, Colma, Daly City, Danville, Dublin, Eastbay, East Palo Alto, Emeryville, Foster City, Fremont, Hayward, Hillsborough, Lafayette, Livermore, Menlo Park, Milbrae, Milpitas, Moraga, Newark, Oakland, Orinda, Palo Alto, Peninsula, Piedmont, Pleasanton, Redwood City, San Bruno, San Carlos, San Francisco, San Leandro, San Lorenzo, San Mateo, San Ramon, South San Francisco, Treasure Island, Union city, Walnut Creek

This is one of the popular classes we offer about pasta making. All classes are self-contained and there is no specific order.

In this class we learn how to knead the egg pasta though and prepare the pasta sheets. We then prepare the fillings and use traditional and modern tools to o fill our tortellini and ravioli. Yes! You will make tortellini with your own fingers!

We will prepare 3 fillings:

- 1. Traditional tortellini filling of pork, prosciutto and mortadella and nutmeg
- 2. Traditional ravioli filling of ricotta, spinach and nutmeg
- 3. Ravioli filling of ricotta and walnuts with a citrus zesty flavor

Finally, we use the same egg dough to make tagliatelle.

A delicious dinner will conclude our get together.

Starter

Mixed crostini with our own special sauces and mousses Eggplants, zucchini, bell peppers

Ravioli and tortellini feast Tortellini in brodo (vegetables or chicken broth) Ravioli with ricotta and spinach drizzled with truffle oil Ravioli with ricotta and walnuts with pesto sauce

Taste of tagliatelle with a mushroom, garlic and parsley sauce

Dessert Homemade Tiramisu Espresso and cappuccino

BYOB is encouraged. We suggest Chianti or Pinot Noir

More details and tickets here: https://www.verlocal.com/event/tortellini?p