

Shrimp Risotto & Panna Cotta with Chocolate Ganache

Tuesday, December 21st @ 3:00 PM PST (4:00 PM Arizona)



Class Description: Transport yourself to Italy as Chef Andrea welcomes us to his kitchen in Rome. Through Zoom, he will teach us how to make a delicious, creamy shrimp risotto. For dessert, we'll learn the trick to molding—and unmolding—a delicate panna cotta before drizzling with a rich chocolate ganache.

You will receive a beautiful box of ingredients a few days before the event, — premeasured for two meals—along with recipes. Our Virtual Kitchen Assistant will help with any technology or kitchen set up questions and assist throughout the class.

About Chef Andrea: For the past 13 years Chef Andrea has run a cooking school in Trastevere – Rome. He enjoys welcoming travelers, friends and families from all over the world to gather and enjoy their time learning to make great Italian food. He loves teaching traditional Italian cooking and classic regional recipes.

Details:

- 1) Ingredient boxes can be customized for dietary restrictions or preferences (e.g. vegetarian, gluten free, or certain allergies). Please advise when you RSVP.
- 2) Each participating household will need to supply: 1 cup of dry white wine (optional) and 1/2 cup whole milk or coconut milk.

