

# A Taste of Puglia

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Puglia, the sun-drenched peninsula that makes up the heel of Italy's boot, is the land of burrata, taralli, almonds, orecchiette, and 60 million (not a typo) olive trees. After spending two weeks exploring Puglia this past spring, Linda looks forward to cooking with you and sharing her favorite stories about this glorious, rather unsung region of southern Italy. As is her trademark, Linda promises to imbue our class with professional cooking tips galore.

## Menu

Comparative Tastings of Burrata and Taralli: Antipasto platter featuring locally available cheeses and an assortment of ring-shaped Apulian "pretzels" made with olive oil and wine

Cavatelli and Orecchiette: Two types of handmade eggless semolina pasta

Almond and Mint Pesto

Panzerotti: Fried pizza dough pockets stuffed with mozzarella and tomato

Almond Granita with Amarena: Quick, easy, and refreshing—with an Apulian cherry on top

## About your instructor

The granddaughter of a Southern Italian cheesemaker, Linda Carucci is the author of *Cooking School Secrets for Real World Cooks*, the second edition of which was named a *Washington Post* Best Cookbook, 2016. She is the former dean of the California Culinary Academy (also her alma mater) and was the Julia Child Curator of Food at COPIA. Her first love is teaching cooking and she has been recognized by her peers in the International Association of Culinary Professionals as Cooking Teacher of the Year and was presented the Educator of the Year award by Women Chefs & Restaurateurs.