

Pasta e Dolce

Wednesday, April 8, 2026

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Kristyn Slick

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Lemon Ricotta Ravioli with Spring Pea Sauce

Ingredients

Pea Sauce

2 cups fresh peas (can substitute frozen)
2 tbsp pine nuts, toasted
3/4 cup grated Parmigiano Reggiano
3 tbsp chopped fresh mint
Reserved cooking water, as needed
Extra virgin olive oil as needed
Salt to taste

Pasta

4 cup all-purpose flour
1 teaspoon kosher salt
5 large eggs
3 large egg yolks

Filling

8 oz ricotta
1/2 cup grated Parmigiano Reggiano
Zest of half a lemon
Salt to taste

Instructions

Pea Sauce:

1. Bring a large pot of water to a boil.
2. Salt the water slightly and add the peas, cooking for 8-10 minutes (be careful not to overcook as they can turn a greenish brown color).
3. Drain the peas but reserve the cooking water.
4. Using an immersion blender or regular blender purée the peas with a splash of the cooking water to get it to a smooth consistency. Add the toasted pine nuts, grated cheese, and a drizzle of olive oil. Blend and adjust consistency as needed by alternating splashes of cooking water and olive oil. The end result should be smooth, yet not liquidy.

Filling:

1. Combine all ingredients in a bowl
2. Taste and adjust with salt or additional grated cheese, if preferred. Fill ravioli according to size, or if using store bought ravioli or other pasta, you can dollop this on top of the cooked pasta tossed in the pesto.

Pasta:

1. To make the ravioli dough, mix the flour and salt together on a clean work surface. Form into a 10–12-inch diameter mound.

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2. Using your hands, make a well in the flour and salt mixture. Pour the eggs and egg yolks into the well. Using a fork, gently beat the eggs and yolks. Once you've done that, slowly incorporate the flour into the eggs.
3. If the dough is too wet and it's sticking to your work surface, add a little bit of flour to the dough. If the dough is too dry, add a spritz of water to the dough.
4. Form the dough into a ball. Begin kneading it for 10 minutes. (Pushing the dough with the heel of your hand, and then rotating it). You'll know the dough is ready when you press into it and it springs back. The dough should have a nice smooth appearance to it.
5. Wrap the dough with plastic wrap and let it sit for 30 minutes at room temp. (If you aren't using the dough right away, place it in the refrigerator).
6. Roll out the ravioli (I use my kitchen aid pasta roller attachment). Roll out to about 1/8" to 1/16" thick. (Depending on how thin/thick you want your pasta to be).
7. Using a ravioli mold, place the sheet of dough over the ravioli mold (following instructions for the ravioli mold), gently create a small divot in the dough. Fill each cube with 1 tablespoon of filling. Cover with dough. Use a rolling pin and roll overtop the dough so that it seals. Turn the mold over and tap it on the counter to release the ravioli. Use a knife to separate any ravioli that didn't separate.
8. Transfer the ravioli to a baking sheet lined with parchment paper that has been dusted with flour. Continue rolling out the pasta dough and filling the ravioli until all of the dough and filling has been used.
9. Bring pot of water to boil. Once boiling add 1 tablespoon of salt to the water. Add some of the ravioli to the water. Don't overcrowd. You'll want to do this in batches. Cook for 3-4 minutes or until they float to the top. Using a slotted spoon, transfer them to a lightly oiled plate or add them to whatever sauce you plan on serving with them.

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Lemon Mascarpone Tiramisu Cups

Ingredients

1 cup mascarpone
½ cup heavy cream
⅓ cup sugar
Zest and juice of one lemon
Limoncello
Ladyfingers

Instructions

Whip mascarpone, cream, sugar, and lemon together until fluffy.

Dip ladyfingers in limoncello, then layer with cream.