

supper club by avec

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menu

- burrata cheese with honey-walnut pesto and garlic crostini
- brussels sprout panzanella with Calabrian chili and golden raisins
- baked rigatoni pasta with braised short rib sugo and fresh ricotta
- cheesecake brownie

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instructions

burrata

- toast crostini, butter side up, in the oven until golden brown - about 3 - 5 minutes

brussel sprouts

- toss brussels sprouts with pickled raisins and croutons and top with pecorino.

rigatoni pasta

- preheat the oven to 450°
- remove lid from container and add 1/4 cup water.
- mix contents and place in oven. bake uncovered until sauce begins to simmer (about 10 minutes)
- remove from oven and mix again before placing back into the oven to bake for another 10 minutes or until sauce has thickened and contents are hot.
- remove from oven and turn on broiler. top pasta with ricotta toping and place under broiler. broil until pasta and ricotta start to brown.
- remove from oven and serve.

dessert

- ready to enjoy!

