



# FRESH PASTA COOKING COURSE

AIMED AT ALL TRAVELERS AND LOVERS OF GOOD FOOD WHO WANT TO TEST THEMSELVES AND LEARN HOW TO PREPARE FRESH EGG PASTA FROM SCRATCH.

A PROFESSIONAL CHEF WILL ACCOMPANY YOU, REVEALING THE SECRETS OF THE TRUE ITALIAN TRADITION THAT YOU CAN REPEAT ONCE YOU RETURN HOME.

## WHAT YOU WILL LEARN:

- THE PREPARATION OF RAGÙ ALLA BOLOGNESE
- THE BASIC DOUGH WITH THE PERFECT BALANCE BETWEEN FLOUR AND EGGS
- ROLLING OUT AND CUTTING TAGLIATELLE
- HAND CLOSING OF A TRADITIONAL PASTA FILLED WITH YOUR CHOICE OF: SHRIMP, BURRATA AND LEMON ZEST, RICOTTA AND SPINACH OR SAUSAGE, RICOTTA AND THYME.
- THE COOKING TECHNIQUES FOR PASTA AND ACCOMPANYING SAUCES, YOUR CHOICE OF: TOMATO AND BASIL OR BUTTER AND SAGE.

## WHAT'S INCLUDED:

- FRESH INGREDIENTS AND ALL THE NECESSARY EQUIPMENT
- YOU WILL RECEIVE BY EMAIL THE PHOTOS AND VIDEOS OF THE EXPERIENCE ALONG WITH THE RECIPE BOOK.
- APERITIF DURING THE COURSE WITH THE TYPICAL APEROL SPRITZ
- FINAL TASTING OF ALL THE PREPARATION DURING THE COURSE.

WHEN: FROM MONDAY TO FRIDAY

DURATION: 3/4H

STARTING TIME: 9.30/10.00

90€ PER ADULT

50€ PER KIDS (5-12YEARS)

MINIMUM 6 PARTICIPANTS

*Home Banqueting*  
**MM**