



## TRADITIONAL COOKING CLASS

### Cooking courses in Tuscany, Italy 4 Starters

Crostini with gorgonzola cheese and sausages

Bruschetta with fresh tomatoes, garlic and basil

Tuscan bread salad "Panzanella"

Our surprise bruschetta with fresh rosemary

#### **1 First course**

Fresh pasta (hand's on) with meat sauce

#### **1 Second course**

Chicken with hunter's sauce and olives

#### **1 seasonal Side dishes**

Zukini Fritters

#### **1 Dessert**

Tiramisu' classic version

Limoncello/grappa

Bread baked in wood oven

#### **Diploma**

#### **Recipes book**

All of our cooking-courses are carried out with the supervisions of a professional. They last about 3 hours and during this time we'll teach you the bases of italian cooking. Obviously these are "hands-on" lessons. At the end of the courses you'll make yourselves comfortable around a nice table and you' ll eat all the items that you' ve prepared. Moreover you' ll receive a personal certificate and recipe books!!