



UNCATEGORIZED

Italian Cookery Classes

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The majority of us love Italian food with pizzas and pasta being top choice more often than not when cooking at home. Too many of us are reaching for pasta sauces in a jar and waiting impatiently for dried pasta to cook when we could be making them from scratch.

With this in mind, we have put together a list of our favourite Italian cookery classes to get you in the mood to cook fresh pasta and delicious accompanying sauces that will totally transform how you cook Italian food at home.

Italian Cooking Course (I)

Seasoned Cookery School have teamed with BBC Masterchef finalist, **Sara Danesin Medio** to bring you an essential Italian masterclass where you will learn how to master the rustic flavours and authentic techniques of Italian cuisine. A variety of skills will be acquired on the day such as how to make a fresh fish stock, how to make your own, fresh pasta and how to make a perfect, versatile risotto.

Tuscookany

Tuscookany give you the chance to learn true Tuscan cooking in the heart of the beautiful Tuscan

countryside. You will be in the capable hands of local Tuscan chefs who will teach you all that they know about this popular cuisine. You will stay in a luxury villa enjoying the sun and smells of Italy- what more could you ask for!

Caldesi

Caldesi are the only Italian cookery school in central London who portray and teach a true celebration of dishes from every Italian region. Choose from evening, weekday and weekend classes to find something that will suit you and to get a true taste of traditional Italian cuisine.

Italian Cooking Course (II)

Join Seasoned Cookery School and BBC Masterchef finalist, **Sara Danesin Medio** for a journey into more contemporary Italian cuisine. Dishes on the day will include freshly made pasta which you will transform into spinach, ricotta and truffle oil ravioli with a beurre noisette, vanilla pannacotta with boozy berries and a classic Italian risotto dish that can be adapted at home.

MasterChef Travel

Join our Italian chef, **Sara Danesin Medio**, from BBC Masterchef on a food tour of the Amalfi Coast. Here are a few aspects of this beautiful tour;

- An interactive cookery lesson and dinner in Ravello.
- A visit to a buffalo mozzarella producer.
- A lunch of organic regional produce.
- Dinner in Amalfi.
- A visit to the Greek ruins at Paestum.
- The Amalfi coast drive and a visit to a limoncello producer.

Leiths School of Food & Wine

Under the guidance of Leiths teachers, you will be shown how to cook several traditional Italian recipes from homemade pasta, bread and sauces which you will enjoy for lunch and take home. Combined with demonstrations and hands on cooking, you will be sure to have confidence to cook an Italian feast when you arrive home.

We hope that this information gives you a helping hand in igniting your passion for Italian food.