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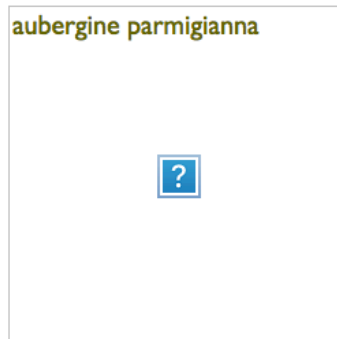


Italian Cookery Classes

Posted March 17th, 2014 by [Katie Brooke](#).

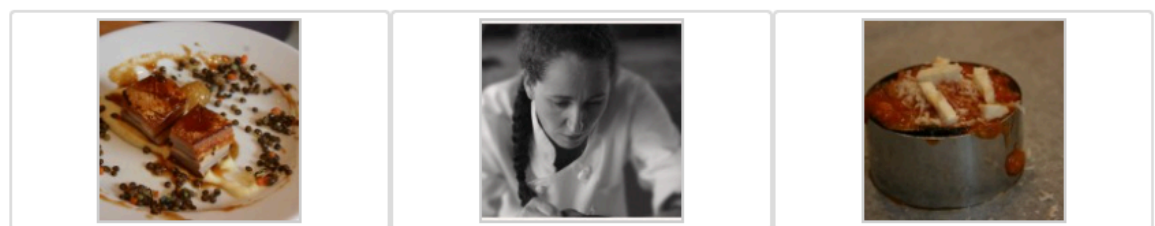
The majority of us love Italian food with pizzas and pasta being top choice more often than not when cooking at home. Too many of us are reaching for pasta sauces in a jar and waiting impatiently for dried pasta to cook when we could be making them from scratch.

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!