



COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

March in the Kitchen!

ENGLISH



LA SCUOLA DI CUCINA
Lorenzo de' Medici

The schedule of the month may undergo changes due to private events or school needs. It is therefore suggested to always check out the online calendar or to ask for information at the infopoint.



Lorenzo de' Medici Cooking School is located on the 1st floor of the Florence Central Market; it is equipped with professional workstations where participants can work in pairs, each participant will prepare their own dish.

LESSON INCLUDES

- Presentation of Lorenzo de' Medici Cooking School
- Introduction to recipes
- Methods and tips
- Seasonality of the ingredients
- Territory products
- Introduction to Nutrition facts
- Hands-on lesson
- Lunch or dinner with dishes prepared by participants

PRICE INCLUDES

The cooking class, the final tasting with water and a glass of wine, an apron with our logo, a folder with information material and recipes, certificate and insurance.



01 MAR



TUSCAN SOUP AND RISOTTO

120€

-Bean soup.

-Saffron risotto.



Friday, 1 March



10.30am-1.30pm

03 MAR



ITALIAN PASTA MAKING

80€

Handmade Tuscan pici "all'aglione".



Sunday, 3 March



6.00pm-8.00pm

08 MAR



ITALIAN PASTA MAKING

80€

Handmade trofie with basil pesto, potatoes and green beans.



Friday, 8 March



6.00pm-8.00pm

09 MAR



PASTRY COURSE

85€

Sicilian cannoli stuffed with classic ricotta and pistachio.



Saturday, 9 March



2.30pm-4.30pm

10 MAR



ITALIAN PASTA MAKING

80€

Handmade gnocchi "alla Sorrentina".



Sunday, 10 March



6.00pm-8.00pm

16 MAR



FISH COURSE

95€

Il Cacciucco Livornese: Tuscan fish soup with toasted bread.



Saturday, 16 March



6.00pm-8.00pm

17 MAR



ITALIAN PASTA MAKING

80€

Handmade vegetarian lasagne.



Sunday, 17 March



11.00am-1.00pm

22 MAR



PIZZA COURSE

80€

How to make the authentic Italian pizza.



Friday, 22 March



2.30pm-4.30pm

24 MAR



ITALIAN PASTA MAKING

80€

Handmade saffron malloreddus with pork ragù and mushrooms.



Sunday, 24 March



7.00pm-9.00pm

27 MAR



ITALIAN PASTA MAKING

80€

Handmade black-ink squid tagliolini with calamari and fresh tomatoes.



Wednesday, 27 March



11.00am-1.00pm

29 MAR



ITALIAN PASTA MAKING

80€

Handmade pappardelle with beef ragù and pecorino cheese.



Friday, 29 March



11.00am-1.00pm

30 MAR



ITALIAN PASTA MAKING

80€

Handmade ravioli stuffed with sea bass and potatoes with fresh tomato sauce.



Saturday, 30 March



7.00pm-9.00pm



31 MAR



ITALIAN TRADITIONAL EXPERIENCE

120€

-Handmade spaghetti "alla Amatriciana".

-Suppli.



Sunday, 31 March



5.00pm-8.00pm

The new **Lorenzo de' Medici Cooking School**, located inside the Central Market in Florence, is offering a new experience to all those who love food. Participants will work directly with the ingredients of the "Artisans of Taste". In addition to the practical aspects of the cooking and food preparation, chefs will share their passion for food together with the importance of top-quality ingredients and their nutritional values.



Cucina Lorenzo de' Medici
@cucinaldm_firenze

info@cucinaldm.com
+39 334 304 0551
www.cucinaldm.com

