







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.





O1 APR



O1 APR



ITALIAN PASTA MAKING

30€

ITALIAN PASTA MAKING

308

Handmade potato ravioli with pork ragù.

- Monday, 1 April
- 11.00am-1.00pm

Handmade ravioli with butter and sage.

- iiii Monday, 1 April
- (\) 7.00pm-9.00pm

06 APR



12 APR



ITALIAN PASTA MAKING

Handmade scialatielli allo scoglio.

80€

ITALIAN PASTA MAKING

- Saturday, 6 April
- 11.00am-1.00pm

308

Handmade busiate with Sicilian pesto.

- Friday, 12 April
- 6.00pm-8.00pm



14 APR



30€

20 APR



ITALIAN PASTA MAKING

Handmade malloreddus with vegetarian ragù.

- Sunday, 14 April
- 11.00am-1.00pm

308

Handmade tagliatelle with Bolognese beef ragù.

Saturday, 20 April

ITALIAN PASTA MAKING

3.00pm-5.00pm

25 APR



26 APR



ITALIAN PASTA MAKING

80€

Handmade gnocchi "alla Sorrentina".

- Thursday, 25 April
- (\) 11.00am-1.00pm

308

Handmade Tuscan pici "all'aglione".

Friday, 26 April

ITALIAN PASTA MAKING

(\) 7.00pm-9.00pm



27 APR



28 APR



ITALIAN PASTA & PIZZA

120€

ITALIAN APERITIVO

85€

- -Handmade tagliatelle with Bolognese ragù.
- -Handmade pizza Margherita.
- Saturday, 27 April
- (\) 6.00pm-9.00pm

- -Focaccia with regional cured meat.
- -Fried mozzarella and olives.
- -Bruschette and crostini with typical toppings.
- -Drink.
- Sunday, 28 April
- (1) 3.00pm-5.00pm

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.







