# COOKING SCHOOL CUCINA LORENZO DE' MEDICI FLORENCE

# May 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.





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120€

## **01** MAY

#### A REAL REGIONAL **EXPERIENCE: TUSCANY**

-Handmade gnudi with tomato sauce.

-Handmade Tuscan cantuccini biscuits.

Wednesday, 1 May

(\) 10.00am-1.00pm

## **04** MAY

#### **ITALIAN PASTA MAKING**

80€

Handmade scialatielli "allo scoglio" (with seafood).

- Saturday, 4 May
- 11.00am-1.00pm

## 05 MAY

#### **ITALIAN PASTA MAKING**

Handmade ravioli fllled with ricotta cheese and spinach, with butter and sage sauce.

#### Sunday, 5 May

() 7.00pm-9.00pm

## 10 MAY

ITALIAN PASTA MAKING

### 80€

Handmade tagliatelle with Bolognese beef ragù.

- Friday, 10 May
- () 11.00am-1.00pm



80€

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80€

80€

## **11** MAY

#### ITALIAN PASTA MAKING

Handmade fusilli with scampi, orange and chives.

📖 Saturday, 11 May

() 6.00pm-8.00pm

## \rm 📕 17 мач



80€

#### ITALIAN PASTA MAKING

no stuffed with

Handmade cappelli d'alpino stuffed with ricotta and spinach with Pecorino di fossa cheese cream sauce.

- iiii Friday, 17 May
- () 11.00am-1.00pm

## **17** MAY

#### **ITALIAN PASTA MAKING**

Handmade Tuscan pici "all'aglione".

- iiii Friday, 17 May
- () 6.00pm-8.00pm

## **18** may

## ITALIAN PASTA MAKING 80€

Handmade basil scialatielli "allo scoglio" (with seafood).

- 📖 Saturday, 18 May
- 11.00am-1.00pm



80€

## **19** MAY

## 10 MAY



80€

Handmade orecchiette with mushrooms and truffle Pecorino cheese.

📖 Sunday, 19 May

**ITALIAN PASTA MAKING** 

() 7.00pm-9.00pm

#### ITALIAN PASTA MAKING

Handmade vegetarian lasagne.

- 🛗 Monday, 20 May
- () 6.00pm-8.00pm

<b>22</b> MAY	<b>₩</b>	24 may	$\bigotimes$
ITALIAN PASTA MAKING	80€	PIZZA & FOCACCIA	80€
Handmade orecchiette with clams, cherry tomatoes and pistachio.		How to make a delicious homemade pizza and focaccia.	е
📖 Wednesday, 22 May		🗰 Friday, 24 May	
🕦 11.00am-1.00pm		11.00am-1.00pm	



85€

80€

## **25** MAY

#### **ITALIAN DESSERT**

-Handmade classical and pistachio Tiramisù.

-Handmade pannacotta with strawberry sauce and mint.

🛗 Saturday, 25 May

(\) 3.00pm-5.00pm

## ITALIAN PASTA MAKING

27 MAY

80€

Handmade gnocchi "alla sorrentina".

- 📖 Monday, 27 May
- () 6.00pm-8.00pm

## **28** MAY

**ITALIAN PASTA MAKING** 

sauce and Pecorino cheese.

Tuesday, 28 May

() 6.00pm-8.00pm

Handmade Tuscan pici with vegetarian

## 30 MAY

ITALIAN PASTA & PIZZA 120€

-Handmade trofle with Genovese pesto and sundried tomatoes.

-Handmande pizza Margherita.

- iiii Thursday, 30 May
- 10.00am-1.00pm



## 30 MAY

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80€

ITALIAN PASTA MAKING

80€

Handmade tagliatelle with truffle Pecorino cheese.

Handmade tagliolini with mushrooms.

- 📖 Friday, 31 May
- 🕓 11.00am-1.00pm

**ITALIAN PASTA MAKING** 

iiii Thursday, 30 May

() 6.00pm-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.



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