

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

July 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 JUL



ITALIAN REGIONAL CAKES

85€

-Handmade Neapolitan Pastiera.

-Handmade Paradise cake.



Monday, 1 July



3.00pm-5.00pm

01 JUL



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade gnocchi "alla Sorrentina".

-Handmade four cheese gnocchi.



Monday, 1 July



7.00pm-9.00pm

02 JUL



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese beef ragù.



Tuesday, 2 July



6.00pm-8.00pm

03 JUL



TRADITIONAL ITALIAN SCHIACCIATA

80€

-How to make a delicious homemade schiacciata.

-Local cured meat and cheese tasting.



Wednesday, 3 July



3.00pm-5.00pm

04 JUL



THE MARKET TOUR EXPERIENCE

110€

-Buy the ingredients you need with
a professional chef.

-Handmade ravioli stuffed with eggplant
and burrata cheese in a tomato sauce.



Thursday, 4 July



10.00am-1.00pm

05 JUL



ITALIAN PASTA MAKING

80€

Handmade cavatelli with zucchini
cream, burrata cheese and baked cherry
tomatoes.



Friday, 5 July



11.00am-1.00pm

07 JUL



ITALIAN PASTA MAKING

80€

Handmade ricotta and spinach gnudi,
with browned butter and sage.



Sunday, 7 July



6.30pm-8.30pm

08 JUL



ITALIAN PASTA MAKING

80€

Handmade potato gnocchi with saffron,
taleggio fondue and raw zucchini.



Monday, 8 July



7.00pm-9.00pm

10 JUL



ITALIAN PASTA MAKING

80€

Handmade fusilli alla Norma.



Wednesday, 10 July



7.00pm-9.00pm

12 JUL



PIZZA COURSE

80€

*How to make a delicious
homemade pizza.*



Friday, 12 July



11.00am-1.00pm

12 JUL



ITALIAN PASTA MAKING

80€

*Handmade spaghetti alla chitarra
with Amatriciana sauce.*



Friday, 12 July



6.00pm-8.00pm

14 JUL



ITALIAN PASTA MAKING

80€

*Handmade trofie with Genovese pesto,
green beans and potatoes.*



Sunday, 14 July



11.00am-1.00pm

16 JUL



ITALIAN PASTA MAKING

80€

Handmade tagliolini with swordfish, fresh cherry tomatoes and mint.



Tuesday, 16 July



7.00pm-9.00pm

18 JUL



ITALIAN PASTA MAKING

80€

Handmade orecchiette with olives, anchovies, cherry tomatoes and flavoured breadcrumbs.



Thursday, 18 July



6.00pm-8.00pm

19 JUL



ITALIAN PASTA MAKING

80€

Handmade ravioli stuffed with potatoes served with a rich tomato sauce.



Friday, 19 July



11.00am-1.00pm

21 JUL



ITALIAN PASTA MAKING

80€

Handmade tagliolini with cheese fondue and truffle.



Sunday, 21 July



11.00am-1.00pm

21 JUL



ITALIAN PASTA MAKING

80€

Handmade lasagne with zucchini and zucchini flower ragù.

 Sunday, 21 July

 6.00pm-8.00pm

22 JUL



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with ricotta cream, anchovies and chopped hazelnuts.

 Monday, 22 July

 7.00pm-9.00pm

24 JUL



ITALIAN PASTA MAKING

80€

Handmade Tuscan pici with a vegetarian ragù.

 Wednesday, 24 July

 5.00pm-7.00pm

26 JUL



ITALIAN PASTA MAKING

80€

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

 Friday, 26 July

 11.00am-1.00pm



28 JUL



ITALIAN PASTA MAKING

80€

Handmade cappelli d'Alpino stuffed with ricotta and spinach with pecorino di fossa cheese cream sauce.



Sunday, 28 July



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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