

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE



August 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 AUG



ITALIAN PASTA MAKING

80€

Handmade spinach and ricotta ravioli with browned butter and sage.



Thursday, 1 August



11.00am-1.00pm

03 AUG



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade gnocchi "alla Sorrentina".

-Handmade four cheese gnocchi.



Saturday, 3 August



6.00pm-8.00pm

04 AUG



ITALIAN PASTA MAKING

80€

Handmade pici with vegetarian ragù.



Sunday, 4 August



11.00am-1.00pm

05 AUG



ITALIAN PASTA MAKING

80€

Handmade tonnarelli "alla gricia".



Monday, 5 August



6.00pm-8.00pm

07 AUG



TRADITIONAL ITALIAN SCHIACCIATA

80€

-How to make a delicious homemade
schiacciata.

-Local cured meats and cheese tasting.

 Wednesday, 7 August

 11.00am-1.00pm

08 AUG



ITALIAN PASTA MAKING

80€

Handmade orecchiette with tomato
sauce and ricotta cheese.

 Thursday, 8 August

 3.00pm-5.00pm

09 AUG



ITALIAN PASTA MAKING

80€

Handmade scialatielli "allo scoglio".

 Friday, 9 August

 11.00am-1.00pm

11 AUG



ITALIAN PASTA MAKING

80€

Handmade fusilli "alla norma".

 Sunday, 11 August

 11.00am-1.00pm

12 AUG



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese beef ragù.

 Monday, 12 August

 6.00pm-8.00pm

13 AUG



ITALIAN PASTA MAKING

80€

Handmade potato gnocchi with cheese fondue and black truffle.

 Tuesday, 13 August

 11.00am-1.00pm

15 AUG



ITALIAN PASTA MAKING

80€

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

 Thursday, 15 August

 11.00am-1.00pm


16 AUG



ITALIAN PASTA MAKING

80€

Handmade green ravioli stuffed with meat, served with a sweet gorgonzola cream sauce.

 Friday, 16 August

 3.00pm-5.00pm

17 AUG



ITALIAN PASTA MAKING

80€

Handmade busiate with Sicilian pesto.



Saturday, 17 August



6.00pm-8.00pm

18 AUG



ITALIAN PASTRY

85€

-Classic tiramisù.

-Cantuccini with almonds and chocolate.



Sunday, 18 August



3.00pm-5.00pm

20 AUG



ITALIAN PASTA MAKING

80€

Handmade Tuscan pici with aglione sauce.



Tuesday, 20 August



11.00am-1.00pm

21 AUG



ITALIAN PASTA MAKING

80€

Handmade orecchiette with clams, pistachio and cherry tomatoes.



Wednesday, 21 August



6.00pm-8.00pm

24 AUG



ITALIAN PASTA MAKING

80€

Handmade trofie with Genovese pesto, green beans and potatoes.



Saturday, 24 August



11.00am-1.00pm

27 AUG



ITALIAN PASTA MAKING

80€

Handmade spaghetti "alla chitarra" with Amatriciana sauce.



Monday, 26 August



6.00pm-8.00pm

27 AUG



ITALIAN PASTA MAKING

80€

Handmade tagliolini with tuna, sundried tomatoes and olives.



Tuesday, 27 August



11.00am-1.00pm

30 AUG



ITALIAN PASTA MAKING

80€

Handmade spaghetti alla chitarra with zucchini flowers and burrata cheese.



Friday, 30 August



11.00am-1.00pm

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

