

COOKING  SCHOOL

# CUCINA

LORENZO DE' MEDICI  
FLORENCE



November in the Kitchen!

ENGLISH



**LA SCUOLA DI CUCINA**  
Lorenzo de' Medici

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**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 NOV




### ITALIAN PASTA MAKING

80€

*Handmade saffron tonnarelli with sausage ragù and mushrooms.*

 Friday, 1 November

 11.00am-1.00pm


## 02 NOV



### ITALIAN PASTA MAKING

80€

*Handmade tagliatelle with Bolognese beef ragù.*

 Saturday, 2 November

 6.30pm-8.30pm


## 03 NOV



### ITALIAN PASTA MAKING

80€

*Handmade spaghetti alla chitarra with anchovies, capers, black olives and orange flavored breadcrumbs.*

 Sunday, 3 November

 11.00am-1.00pm

## 07 NOV




### DINNER WITH THE CHEF: COOKING SHOW

60€

*-Fingerfood and prosecco.*

*-Handmade tortellini with scampi and burrata with broccoli sauce and parmigiano crumble.*

*-Dessert offered by the school.*

 Thursday, 7 November

 6.30pm-8.00pm


**08 NOV**



**ITALIAN PASTA MAKING**

**80€**

*Handmade pappardelle with beef ragù and Parmigiano cheese.*

 Friday, 8 November

 6.00pm-8.00pm

**09 NOV**



**ITALIAN PASTA MAKING**

**80€**

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

 Saturday, 9 November

 11.00am-1.00pm


**10 NOV**



**ITALIAN PASTA MAKING**

**80€**

*Handmade purple gnocchi with broccoli sauce, speck and Taleggio cheese.*

 Sunday, 10 November

 11.00am-1.00pm


**15 NOV**



**ITALIAN TRADITION**

**95€**

*Veal cutlet milanese style with potato wedges and sauces.*

 Friday, 15 November

 11.00am-1.00pm


## 16 NOV



### ITALIAN PASTA MAKING

80€

*Handmade cappellacci stuffed with scampi and potatoes with a herb sauce.*

 Saturday, 16 November

 11.00am-1.00pm

## 17 NOV




### ITALIAN DESSERT

85€

*-Rice fritters with raisins and pinenuts.*

*-Ricotta and orange cake with almond crumble.*

 Sunday, 17 November

 3.00pm-5.00pm


## 21 NOV



### ITALIAN PASTA MAKING

80€

*Handmade ricotta and spinach ravioli with butter and sage.*

 Thursday, 21 November

 6.00pm-8.00pm

## 22 NOV



### A REAL REGIONAL EXPERIENCE: TUSCANY

120€

*-Handmade picci "all'aglione".*

*-Handmade Tuscan cantucci biscuits.*

 Friday, 22 November

 10.00am-1.00pm

**22 NOV**



**FISH COURSE**

**95€**

*Fried codfish bites with lime mayonnaise and a fresh vegetable salad.*

 Friday, 22 November

 6.00pm-8.00pm

**23 NOV**



**ITALIAN PASTA MAKING**

**80€**

*Handmade spaghetti alla chitarra with anchovies, capers, black olives and orange flavored breadcrumbs.*

 Saturday, 23 November

 6.00pm-8.00pm

**24 NOV**



**ITALIAN PASTA MAKING**

**80€**

*Handmade tagliolini with vegetable ragù.*

 Sunday, 24 November

 11.00am-1.00pm

**29 NOV**



**ITALIAN PASTA MAKING**

**80€**

*Handmade pappardelle with wildboar ragù.*

 Friday, 29 November

 11.00am-1.00pm

30 NOV



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**ITALIAN PASTA MAKING**

**80€**

*Handmade gnocchi with leek sauce,  
speck and Taleggio cheese.*



Saturday, 30 November



7.00pm-9.00pm

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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