

COOKING  SCHOOL

# CUCINA

LORENZO DE' MEDICI  
FLORENCE

*October 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.



**04 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade red wine pappardelle with Chianina beef ragù and Pecorino cheese.*

 Friday, 4 October

 11.00am-1.00pm

**06 OCT**



**ITALIAN PASTA MAKING**

**80€**

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

 Sunday, 6 October

 11.00am-1.00pm

**10 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade lasagne "alla Bolognese" (beef ragù).*

 Thursday, 10 October

 6.00pm-8.00pm


**11 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade cappellacci stuffed with potatoes, shrimps and ginger with tomato coulis.*

 Friday, 11 October

 6.00pm-8.00pm


**13 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade orecchiette with tomato sauce and ricotta cheese.*

 Sunday, 13 October

 10.30am-12.30pm

**15 OCT**



**ITALIAN PASTA MAKING**

**80€**

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

 Tuesday, 15 October

 12.00pm-2.00pm

**17 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade pappardelle with mushrooms and scampi.*

 Thursday, 17 October

 6.00pm-8.00pm


**18 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade green ravioli stuffed with burrata cheese and Chianina beef ragù.*

 Friday, 18 October

 11.00am-1.00pm


20 OCT



## ITALIAN PASTA MAKING

80€

*Handmade tonnarelli with white pork ragù, fennel seeds and Pecorino cheese.*

 Sunday, 20 October

 6.00pm-8.00pm

21 OCT



## ITALIAN PASTA MAKING

80€

*Handmade tagliolini with tuna, sundried tomatoes and olives.*

 Monday, 21 October

 11.00am-1.00pm


22 OCT



## ITALIAN PASTA MAKING

80€

*Handmade beef tortellini with butter, sage and hazelnut.*

 Tuesday, 22 October

 6.00pm-8.00pm

23 OCT




## A REAL REGIONAL EXPERIENCE: LAZIO

120€

*-Handmade spaghetti with cacio e pepe sauce.*

*-Saltimbocca Roman style.*

 Wednesday, 23 October

 10.00am-1.00pm

**24 OCT**



**ITALIAN TRADITION**

**80€**

*Handmade canederli with pancetta and pumpkin served with Parmesan fondue.*

 Thursday, 24 October

 11.00am-1.00pm

**25 OCT**



**ITALIAN PASTA MAKING**

**80€**

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

 Friday, 25 October

 10.30am-12.30pm


**26 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade saffron malloreddus with pork ragù and mushrooms.*

 Saturday, 26 October

 6.30pm-8.30pm


**27 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade tonnarelli "alla gricia".*

 Sunday, 27 October

 11.00am-1.00pm

**31 OCT**



**ITALIAN PASTA MAKING**

**80€**

*Handmade potato gnocchi with pumpkin sauce, crunchy pancetta and rosemary.*

 Thursday, 31 October

 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.



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