

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

January 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.

COOKING SCHOOL



CUCINA

LORENZO DE' MEDICI
FLORENCE

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 JAN



HAPPY NEW YEAR!

120€

-Handmade fettuccine with mushrooms and truffle.

-Saltimbocca with truffle and roast potatoes.

-Greeting toast and a dessert offered by the school.

 Wednesday, 1 January

 5.00pm-8.00pm

02 JAN



ITALIAN PASTA MAKING

80€

Handmade tonnarelli "alla gricia".

 Thursday, 2 January

 11.00am-1.00pm


03 JAN



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese beef ragù.

 Friday, 3 January

 6.00pm-8.00pm

04 JAN



ITALIAN PASTA MAKING

80€

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

 Saturday, 4 January

 6.00pm-8.00pm

05 JAN




ITALIAN PASTA MAKING & DESSERT

95€

-Handmade "4 cheese gnocchi".

-Tiramisù.

 Sunday, 5 January

 11.00am-1.00pm

06 JAN



ITALIAN PASTA MAKING

80€

Handmade green fusilli with cheese fondue and walnut.

 Monday, 6 January

 11.00am-1.00pm


10 JAN



ITALIAN PASTA MAKING

80€

Handmade beef tortellini with butter, sage and hazelnut.

 Friday, 10 January

 6.00pm-8.00pm


12 JAN



ITALIAN PASTA MAKING

80€

Handmade green fusilli with pork ragù and Tuscan pecorino cheese.

 Sunday, 12 January

 11.00am-1.00pm

18 JAN



ITALIAN PASTA MAKING

80€

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

 Saturday, 18 January

 11.00am-1.00pm

19 JAN



ITALIAN SOUPS

80€

-Minestrone soup.

-Ribollita.

 Sunday, 19 January

 11.00am-1.00pm

21 JAN



A REAL REGIONAL EXPERIENCE: TUSCANY

120€

-Handmade crespelle Fiorentina style.

-Trippa and lampredotto.

 Tuesday, 21 January

 5.00pm-8.00pm


22 JAN



ITALIAN PASTA MAKING

80€

*Handmade tagliatelle with lamb ragù
and pecorino cheese.*

 Wednesday, 22 January

 11.00am-1.00pm


24 JAN



ITALIAN PASTA MAKING

80€

Handmade tagliolini with cacio, black pepper and scampi.

 Friday, 24 January

 11.00am-1.00pm

24 JAN




AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade pumpkin gnocchi with gorgonzola cheese sauce.

-Handmade potato gnocchi with a fresh tomato sauce.

 Friday, 24 January

 6.30pm-8.30pm

26 JAN




ITALIAN SUNDAY LUNCH

120€

-Handmade tagliatelle with Bolognese beef ragù.

-Roasted chicken with potatoes.

-Tiramisù offered by the school.

 Sunday, 26 January

 10.30am-1.30pm

27 DEC



ITALIAN PASTA MAKING

80€

Handmade orecchiette with broccoli and flavoured breadcrumbs.

 Monday, 27 January

 11.00am-1.00pm

28 DEC




31 JAN



ITALIAN PASTA MAKING

80€

Handmade spaghetti alla chitarra with Amatriciana sauce and pecorino cheese.


 Tuesday, 28 January


 6.00pm-8.00pm

ITALIAN PASTA MAKING

80€

Handmade potato ravioli with pork ragù.

 Friday, 31 January

 11.00am-1.00pm

Lorenzo de' Medici Cooking School, located inside the Central Market in Florence, is offering a new experience to everyone who loves 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

