

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

February 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 FEB



ITALIAN PASTA MAKING & DESSERT

95€

-Handmade "4 cheese gnocchi".

-Handmade mini Caprese cake.

 Saturday, 1 February

 6.00pm-8.00pm

02 FEB




ITALIAN PASTA MAKING: ROMAN TRADITION

120€

-Handmade spaghetti "cacio e pepe" sauce.

-Suppli.

 Sunday 2 February

 10.00am-1.00pm


07 FEB



ITALIAN PASTA MAKING

80€

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

 Friday, 7 February

 11.00am-1.00pm


09 FEB



ITALIAN PASTA MAKING

80€

Handmade cavatelli with baked cherry
tomatoes, burrata cheese and pistachio.

 Sunday, 9 February

 6.00pm-8.00pm


15 FEB



**A REAL REGIONAL EXPERIENCE:
LOMBARDIA**

120€

- Risotto "alla Milanese" style.
- Ossobuco veal and gremolata.
- Handmade Tiramisù.

 Saturday, 15 February

 5.00pm-8.00pm


16 FEB



FISH AND CHIPS

85€

- Prawns and cod.
- Calamari.
- Potato chips.

 Sunday, 16 February

 11.00am-1.00pm


16 FEB



ITALIAN PASTA MAKING

80€

Handmade traditional tortellini in broth.

 Sunday, 16 February

 6.00pm-8.00pm


21 FEB



ITALIAN SOUPS

80€

- Tuscan Ribollita.
- Beans and pork rind soup.

 Friday, 21 February

 11.00am-1.00pm

21 FEB



ITALIAN PASTA MAKING

80€

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



Friday, 21 February



6.00pm-8.00pm

22 FEB



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade gnocchi "alla Sorrentina".

-Handmade chestnut gnocchi.



Saturday, 22 February



11.00am-1.00pm

28 FEB



ITALIAN PASTA MAKING

80€

Handmade Tuscan picci "all'aglione".



Friday, 28 February



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

