

COOKING  SCHOOL

# CUCINA

LORENZO DE' MEDICI  
FLORENCE

March 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 MAR**



**ITALIAN PASTA MAKING  
& DESSERT**

**95€**

-Handmade gnocchi with tomato sauce  
and burrata cheese.

-Wildberries parfait.

 Saturday, 1 March

 6.00pm-8.00pm

**07 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade potato ravioli with pork ragù.*

 Friday, 7 March

 11.00am-1.00pm

**08 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade potato gnocchi with Pecorino  
cheese fondue, crunchy guanciale and  
black truffle.*

 Saturday, 8 March

 6.00pm-8.00pm

**09 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade cappelli d'alpino stuffed with  
ricotta and spinach with pecorino di fossa  
cheese cream sauce.*

 Sunday, 9 March

 11.00am-1.00pm


**14 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade orecchiette with broccoli sauce and flavoured breadcrumbs.*

 Friday, 14 March

 11.00am-1.00pm

**15 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade tagliolini with vegetarian ragù.*

 Saturday, 15 March

 6.00pm-8.00pm

**16 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade spaghetti alla chitarra with Amatriciana sauce.*

 Sunday, 16 March

 11.00am-1.00pm

**21 MAR**




**MARKET TOUR EXPERIENCE  
AND COOKING CLASS**

**110€**

*-Buy the ingredients you need with a professional chef.*

*-Handmade malloreddus with pork, plums and pistachio.*

*-Saltimbocca with roast potatoes.*

 Friday, 21 March

 10.00am-1.00pm


## 21 MAR



### ITALIAN PASTA MAKING

80€

*Handmade green scialatielli "allo scoglio".*

 Friday, 21 March

 6.00pm-8.00pm

## 22 MAR



### ITALIAN PASTA MAKING

80€

*Handmade pappardelle with mushrooms and scampi.*

 Saturday, 22 March

 11.00am-1.00pm

## 23 MAR



### ITALIAN PASTA MAKING

80€

*Handmade tagliatelle with vegetarian ragù.*

 Sunday, 23 March

 11.00am-1.00pm

## 26 MAR



### ITALIAN PASTA MAKING

80€

*Handmade cappelli d'alpino stuffed with ricotta and spinach with pecorino di fossa cheese cream sauce.*

 Wednesday, 26 March

 11.00am-1.00pm

**27 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade tagliatelle with Bolognese beef ragù.*

 Thursday, 27 March

 5.00pm-7.00pm

**28 MAR**




**ITALIAN HOMEMADE PIZZA & CALZONE**

**80€**

*-Pizza.*

*-Calzone.*

*-Fried pizza.*

 Friday, 28 March

 11.00am-1.00pm

**29 MAR**



**ITALIAN PASTA MAKING**

**80€**

*Handmade lasagne with vegetarian ragù.*

 Saturday, 29 March

 5.00pm-7.00pm

**30 MAR**



**A REAL REGIONAL EXPERIENCE: LAZIO**

**120€**

*-Handmade spaghetti alla chitarra with "Amatriciana" sauce.*

*-Fried zucchini flowers with mozzarella cheese and anchovies.*

*-Wine biscuits.*

 Sunday, 30 March

 10.00am-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.



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