

COOKING



SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

May 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 MAY



ITALIAN PASTA MAKING

80€

Handmade ravioli stuffed with sea bass and potatoes with fresh tomato sauce.



Thursday, 1 May



11.00am-1.00pm

02 MAY



ITALIAN PASTA MAKING

80€

Handmade vegetarian lasagne.



Friday, 2 May



11.00am-1.00pm

03 MAY



ITALIAN PASTA MAKING

80€

Handmade cappelli d'alpino stuffed with ricotta cheese and spinach with "Pecorino di fossa" cheese fondue.



Saturday, 3 May



6.00pm-8.00pm

04 MAY



A REAL REGIONAL EXPERIENCE: EMILIA ROMAGNA

120€

-Handmade tagliatelle with Bolognese beef ragù.

-Tigelle with mortadella.



Sunday, 4 May



10.30am-1.30pm

10 MAY



ITALIAN PASTA MAKING

80€

Handmade busiate with Sicilian pesto.



Saturday, 10 May



6.00pm-8.00pm

11 MAY



ITALIAN PASTA MAKING & DESSERT

95€

-Handmade gnocchi with gorgonzola cheese sauce and crunchy pancetta.

-Pannacotta with caramel.



Sunday, 11 May



11.00am-1.00pm

16 MAY



ITALIAN PASTA MAKING

80€

Handmade saffron malloreddus with pork ragù and mushrooms.



Friday, 16 May



11.00am-1.00pm

18 MAY



ITALIAN PASTA MAKING

80€

Handmade Tuscan pici with vegetarian ragù.



Sunday, 18 May



11.00am-1.00pm

19 MAY



ITALIAN PASTA MAKING

80€

Handmade pappardelle with mushroom ragù.



Monday, 19 May



11.00am-1.00pm

20 MAY



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese ragù and Parmigiano cheese.



Tuesday, 20 May



6.00pm-8.00pm

21 MAY



PIZZA AND CALZONE COURSE

85€

– *Pizza Margherita.*

– *Calzone.*

– *Fried pizza.*



Wednesday, 21 May



12.00am-2.00pm

23 MAY



ITALIAN PASTA MAKING

80€

Handmade scialatielli "allo scoglio" (with seafood).



Friday, 23 May



11.00am-1.00pm

24 MAY



ITALIAN PASTA MAKING

80€

Handmade beef tortelli with saffron and Pecorino cheese sauce.

 Saturday, 24 May

 11.00am-1.00pm

25 MAY



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade gnocchi with taleggio cheese fondue and nuts.

-Handmade gnocchi "alla Sorrentina".

 Sunday, 25 May

 6.00pm-8.00pm

26 MAY




ITALIAN PASTA MAKING

80€

Handmade potato ravioli with pork ragù.

 Monday, 26 May

 5.00pm-7.00pm

27 MAY



ITALIAN PASTA & PIZZA

120€

-Handmade trofie with Genovese pesto and sundried tomatoes.

-Handmade pizza Margherita.

 Tuesday, 27 May

 10.00am-1.00pm

29 MAY



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese ragù and Parmigiano cheese.



Thursday, 29 May



11.00am-1.00pm

31 MAY



ITALIAN PASTA MAKING

80€

Handmade potato and saffron gnocchi with prawns and zucchini.



Saturday, 31 May



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.



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