

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

July 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 JUL



AUTHENTIC ITALIAN GNOCCHI 80€

-Handmade gnocchi with Genovese pesto.

-Handmade gnocchi with fresh tomato sauce and ricotta cheese.



Tuesday, 1 July



11.00am-1.00pm

03 JUL



ITALIAN PASTA MAKING 80€

Handmade lasagna with Bolognese meat ragù.



Thursday, 3 July



5.00pm-7.00pm

05 JUL



ITALIAN PASTA MAKING 80€

Handmade tonnarelli alla Carbonara.



Saturday, 5 July



11.00am-1.00pm

06 JUN



ITALIAN PASTA MAKING 80€

Handmade Tuscan picci with vegetarian ragù and pecorino.



Sunday, 6 July



6.30pm-8.30pm

08 JUL



ITALIAN PASTA MAKING

80€

Handmade trofie with basil pesto, potatoes and green beans.

 Tuesday, 8 July

 12.00am-2.00pm

10 JUL



ITALIAN PASTA MAKING

80€

Handmade fusilli "alla Norma" (eggplant sauce).

 Thursday, 10 July

 5.00pm-7.00pm

13 JUL



ITALIAN PASTA MAKING

80€

Handmade Cappelli d'Alpino stuffed with ricotta cheese and spinach with "Pecorino di fossa" cheese fondue.

 Sunday, 13 July

 5.00pm-7.00pm

18 JUL



TUSCAN CUISINE

95€

-Pappa al pomodoro.

-Panzanella.

-Tasting with a glass of Chianti wine.

 Friday, 18 July

 11.00am-1.00pm

20 JUL



ITALIAN PASTA MAKING

80€

Handmade ravioli stuffed with ricotta cheese and spinach with butter and sage sauce.



Sunday, 20 July



11.00am-1.00pm

21 JUL



ITALIAN PASTA MAKING

80€

Handmade tonnarelli with vegetarian ragù and Tuscan pecorino cheese.



Monday, 21 July



11.00am-1.00pm

23 JUL



SICILIAN STREET FOOD

90€

- Handmade arancini.
- Traditional cannoli.



Wednesday, 23 July



4.00pm-6.00pm

24 JUL



ITALIAN PASTA MAKING

80€

Handmade fusilli with zucchini sauce, stracciatella cheese and tomato concassè.



Thursday, 24 July



11.00am-1.00pm

25 JUL



ITALIAN PASTA MAKING

80€

Handmade green spaghetti with yellow tomato sauce, capers and olives.



Friday, 25 July



5.00pm-7.00pm

26 JUL



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese meat ragù.



Saturday, 26 July



11.00am-1.00pm

29 JUL



ITALIAN PASTA MAKING & DESSERT

95€

-Handmade "4 cheese gnocchi".

-Handmade panna cotta with strawberry sauce.



Tuesday, 29 July



5.00pm-7.00pm

31 JUL



ITALIAN PASTA MAKING

80€

Handmade tortelli stuffed with salmon and zucchini sauce.



Thursday, 31 July



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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